



Slow Cooker Chili Frito Pie

Description

This Crockpot Chili Frito Pie is so hearty and delicious! You can make this comfort food classic so easily and there's no need for standing over the stove all day!

Course: Main Course

Cuisine: American

Prep Time: 10minutes mins

Cook Time: 8 hours hrs

Total Time: 8 hours hrs 10 minutes mins

Servings: 6

Ingredients

- 1 pound ground beef
- 1 medium onion chopped
- 1 8 ounce can tomato sauce
- 1 14 ounce can diced tomatoes
- 1 15 ounce can pinto beans
- 1 15 ounce can chili beans
- 1 package taco seasoning
- 1 teaspoon chili powder
- 1 teaspoon garlic powder
- 1/4 teaspoon cayenne pepper
- 1/2 teaspoon salt
- 2 cups shredded cheddar cheese divided
- 1 10 ounce bag Fritos corn chips

Optional Toppings

- Sour cream
- Diced tomatoes

- Shredded lettuce
- Sliced green onions
- Fresh cilantro

Instructions

- In a medium skillet over medium-high heat, brown the ground beef along with the chopped onion until the meat is no longer pink and the onions are soft, about 5-7 minutes. Drain excess grease if necessary.
- Transfer the meat and onion mixture to your slow cooker.
- Add the tomato sauce, diced tomatoes, pinto beans, chili beans, taco seasoning, chili powder, garlic powder, cayenne pepper, and salt to the slow cooker. Stir well to combine all ingredients.
- Cover and cook on low for 6-8 hours or on high for 4-5 hours.
- Just before serving, stir in 1 cup of the shredded cheddar cheese until melted and well incorporated.
- To serve, place a handful of Fritos in individual bowls, top with the cheesy chili, then sprinkle with remaining cheddar cheese and additional Fritos.
- Add any optional toppings as desired and enjoy!

Notes

- You can drain and rinse the beans for a thicker chili if you prefer, but it's not necessary.
- For a spicier version, add a diced jalapeño with the onions or increase the cayenne pepper.
- This chili tastes even better the next day! Store leftovers in an airtight container in the refrigerator for up to 3 days.
- For a fun party presentation, serve the chili in individual Fritos bags opened on their side (the "walking taco" style).
- If you prefer a thinner chili, add 1/2 cup of beef broth or water during cooking.

Category

1. Crockpot Recipes

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