

# Andy's Frito Pie

## 👉 Ingredients:

- 1 pound ground beef
- One 15-ounce can of tomato sauce
- One 15-ounce can of beef chili (no beans). Wolf brand is best, but Hormel can be used.
- One 8-ounce package of Sargento Italian mix shredded cheese (a 6-cheese blend of mozzarella, provolone, parmesan, romano, fontina, and asiago)
- One 10-ounce pack of regular Fritos (original format, not the "scoops" version)

## 👉 Equipment:

- 9" x 13" x 2" deep casserole tray
- skillet
- spatula

## 👉 Directions:

- Begin preheating oven to 350°F
- Add ground beef to skillet. Brown over medium heat. Drain.
- Add chili to ground beef. Stir well.
- Add tomato sauce to ground beef. Stir well. Allow to simmer until bubbling.
- While mix is simmering, add approximately 1/2 the Frito bag to the casserole tray. Spread evenly, so that a 1-chip-thick layer is formed.
- Pour the beef/chili/tomato mix into the casserole tray, spreading evenly so that the entire Frito layer is covered.
- Pour the cheese onto the beef/chili/tomato mix, spreading evenly.
- Place casserole tray into preheated oven. Bake at 350°F for 25 minutes.
- Remove and allow to cool slightly. Best served very warm.

👉 **Makes 8 - 10 servings. Total preparation time: approx 40 minutes**