

Frito Pie Buffalo Chicken Sloppy Joes

Ingredients

- 2 tbsp butter
- 1 lb lean ground chicken
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1 carrot, grated
- 1 rib celery, minced
- 1 onion, minced
- 2 cloves garlic, minced
- 1/2 cup tomato sauce
- 1/2 cup Buffalo sauce
- 4 brioche buns, split and toasted
- 4 cups Fritos® Original Corn Chips, divided

How to make it

1. In large skillet set over medium heat, melt butter. Add chicken and cook, stirring occasionally, for 5 to 8 minutes or until starting to brown.
2. Season with salt and pepper and stir in carrot, celery, onion and garlic. Cook, stirring occasionally, for 3 to 5 minutes or until vegetables are starting to soften.
3. Stir in tomato sauce and buffalo sauce; bring to a boil. Cook, stirring occasionally, for 8 to 10 minutes or until chicken is cooked through and sauce has thickened.
4. Divide sloppy joe mixture among buns with half the FRITOS® Original Corn Chips and blue cheese. Serve with remaining corn chips.



PREP
TIME
10 min



COOK
TIME
20 min



TOTAL
TIME
30 min



SERVINGS
4

Made with



Fritos® Original Corn Chips