

FRITOS® Cheesy Tex Mex Lasagna

Ingredients

- 1 bag (9.25 oz) Fritos® Original Corn Chips
- 2 tbsp olive oil
- 1 lb lean ground beef
- 1/2 tsp salt
- 1/2 tsp black pepper
- 2 stalks celery, diced
- 2 fresh jalapeño peppers, seeded and diced
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 tbsp chili powder
- 1 tsp ground cumin
- 2 ½ cups tomato sauce
- 1/2 cup barbecue sauce
- 2 ¼ cups shredded Tex-Mex cheese
- 1/4 cup sour cream
- 1/4 cup pickled jalapeño pepper slices
- 2 green onions, thinly sliced
- Lime wedges, for serving

How to make it

1. Preheat oven to 375°F.
2. In large skillet set over medium-high heat, heat oil. Cook ground beef, salt and pepper, stirring occasionally, for 6 to 8 minutes or until starting to brown.
3. Stir in celery, fresh jalapeño, onion, garlic, chili powder and cumin. Cook, stirring occasionally, for 4 to 5 minutes or until vegetables are starting to soften. Stir in tomato sauce and barbecue sauce; bring to a boil. Cook, stirring occasionally, for 8 to 10 minutes or until vegetables are tender, sauce has thickened slightly and flavors are married.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	50 min	65 min	6-8

Made with



Fritos® Original Corn Chips

4. Transfer one-third of beef mixture to 9-inch square baking dish. Top with one-third FRITOS® Original Corn Chips and 3/4 cup Tex-Mex cheese. Repeat layers 2 more times.
5. Bake for 25 to 35 minutes or until golden brown and bubbling. Let rest for 10 minutes before serving. Garnish with sour cream, pickled jalapeños and green onions. Serve with lime wedges.