

Miranda Lambert's Famous Frito Pie Chili: The Cozy Recipe You Need to Try

Ingredients for Miranda Lambert's Chili



TIME
5-7 min

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INGREDIENTS

For the Chili: 2 lbs Ground Beef
1 lb Ground Chuck
2 tbsp Extra-Virgin Olive Oil
1 large Yellow Onion, chopped
1 large White Onion, chopped
1 Jalapeño, finely diced (optional, for extra heat)
1 (28-ounce) can Diced Tomatoes, undrained
1 (10-ounce) can Diced Tomatoes with Green Chiles (like Ro-Tel), undrained
1 (15-ounce) can Pinto Beans, undrained (optional, but recommended!)
1/4 cup Chili Powder
2 tsp Ground Cumin
2 tsp Garlic Powder
1 tsp Kosher Salt
2 % tsp Freshly Ground Black Pepper
1 % tsp Hot Pepper Sauce (like Tabasco or Cholula)
For Serving (The Frito Pie Experience): 1 large bag of Fritos corn chips
Shredded Cheddar Cheese
Sour Cream
Chopped Green Onions or White Onions
Fresh Cilantro, chopped
Meat: If you prefer, you can use ground turkey or venison for a leaner chili. The blend of beef and chuck adds a great richness, but any ground meat

will work.

Beans: Texans might argue about beans in chili, but Miranda includes them as an option. Pinto beans are classic, but kidney or black beans would also be delicious.

Heat Level: You are in complete control of the spice. For a milder chili, omit the jalapeño and reduce the hot sauce. For a spicier version, leave the seeds in the jalapeño or add a pinch of cayenne pepper.

Tomatoes: Don't drain the canned tomatoes! That juice is full of flavor and creates the savory broth for the chili.

Step-by-Step Instructions:

Brown the Meat: In a large, heavy-bottomed skillet, cook the ground beef and ground chuck over medium-high heat. Use a wooden spoon to break the meat apart as it cooks. Brown it in batches if necessary to avoid overcrowding the pan. Once browned, drain off the excess grease and set the meat aside.

Sauté the Aromatics: In a large stockpot or Dutch oven, heat the olive oil over medium heat. Add the chopped yellow and white onions and the diced jalapeño (if using). Sauté for 5-7 minutes, until the onions are soft and translucent.

Combine and Simmer: Add the browned meat to the stockpot with the onions. Stir in the undrained diced tomatoes, the undrained tomatoes with green chiles, hot sauce, chili powder, cumin, garlic powder, salt, and pepper.

Let the Flavors Meld: Bring the mixture to a gentle boil, then reduce the heat to low. Cover and let the chili simmer for at least 2 hours. A longer simmer time allows the flavors to deepen and meld together beautifully. The original recipe suggests simmering for up to 4 hours for maximum flavor.

Add the Beans: If you're using beans, stir them in during the last 30-60 minutes of cooking. This keeps them from getting too mushy.

Serve and Enjoy: To serve Frito Pie style, place a generous handful of Fritos in the bottom of each bowl. Ladle the hot chili over the chips and then pile on your favorite toppings like shredded cheese, a dollop of sour cream, and a sprinkle of onions and cilantro.

Tips for Success:

Don't Rush the Simmer: The key to a truly great chili is a long, slow simmer. This is where the magic happens. If you have the time, let it go for 3-4 hours on low heat.

Make it Ahead: Chili is the ultimate make-ahead meal. The flavors actually get better after a day in the fridge. It's the perfect dish to prep on a Sunday for an easy weeknight dinner.

Taste and Adjust: Before serving, give your chili a final taste. It might need a little more salt, an extra dash of hot sauce, or another sprinkle of cumin to make it just right.

DIRECTIONS

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10. **Serving Suggestions and Pairings:** While this chili is a complete meal when served as a Frito Pie, it also pairs wonderfully with classic Southern sides. A skillet of warm cornbread or fluffy buttermilk biscuits is perfect for sopping up every last drop. For a larger spread, consider a simple green salad with a vinaigrette to cut through the richness.
11. **Storage and Leftover Tips:** Storage: Allow the chili to cool completely before transferring it to an airtight container. It will keep in the refrigerator for up to 4-5 days.
12. **Freezing:** Chili freezes exceptionally well! Store it in freezer-safe bags or containers for up to 3 months. Thaw it in the refrigerator overnight before reheating.
13. **Reheating:** Reheat chili gently on the stovetop over low heat, stirring occasionally until warmed through. You may need to add a splash of water or broth if it has thickened too much.
14. **More Recipes You Will Love:** If you love this kind of easy, crowd-pleasing comfort food, you'll definitely want to check out some of our other favorites:
15. For another guaranteed hit, try this : Crockpot Nacho Dip that never leaves leftovers.
16. When you need to feed a crowd fast, these : Sheet Pan Quesadillas are a game-changer.
17. For a different take on a comforting classic, our Classic Spaghetti Recipe with Homemade Sauce is a must-try.
18. If you love casserole-style dishes, this : Dorito Casserole is a weeknight dinner shortcut you'll love.
19. And for a taste of the : South with a bit of spice, this Cajun Chicken Sausage Gumbo is pure comfort in a bowl.
20. **Final Thoughts:** Miranda Lambert's chili is more than just a recipe; it's a taste of home. It's a reminder that the best meals are often the simplest, made with love and meant to be shared. I hope you give it a try and that it becomes as beloved in your home as it is in ours.
21. Did you try this recipe? Let me know what you think in the comments below, and don't forget to follow us on social media for more delicious inspiration!

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/miranda-lamberts-famous-frito-pie-chili-the-cozy-recipe-you-need-to-try/>