

Hatch Green Chile Frito Pie: The Easy, Cheesy Comfort Food Dinner You Need

Hatch Green Chile Frito Pie: The Bold, Cheesy Comfort Food Dinner That Always Hits



HATCH GREEN CHILE FRITO PIE

--->>> you will need <<<---

- * 1 small onion, diced
- * 2 cloves garlic, minced
- * 1 can (15 oz) pinto beans, drained

OVEN
375°F

TIME
5 to 7 min

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Recipe Card

SAVE
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INGREDIENTS

- 1 pound ground beef or ground turkey
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 can Hatch green chiles, diced
- 1 can chili beans, undrained
- 1 can tomato sauce
- 1 tablespoon taco seasoning or chili powder blend
- 1/2 teaspoon cumin
- Salt and black pepper, to taste
- 3 cups Fritos corn chips, plus more for topping
- 2 cups shredded cheddar or Mexican blend cheese
- 1/4 cup sour cream, optional for serving
- Sliced green onions, optional for garnish
- Diced tomatoes, optional for garnish
- Jalapeño slices, optional for garnish

DIRECTIONS

- 1. Brown the meat:** Preheat your oven to 375°F. In a large skillet over medium heat, cook the ground beef and diced onion until the meat is browned and the onion has softened. Drain excess grease if needed. Stir in the garlic and cook for another 30 seconds.
- 2. Build the filling:** Add the diced Hatch green chiles, chili beans, tomato sauce, taco seasoning, cumin, salt, and pepper. Stir everything together and let it simmer for 5 to 7 minutes so the flavors can meld and the mixture thickens slightly.
- 3. Layer the casserole:** Lightly grease a baking dish. Spread a layer of Fritos across the bottom, then spoon over the meat and chile mixture. Sprinkle a generous layer of shredded cheese over the top. Add a few more Fritos on top for extra crunch.
- 4. Bake until bubbly:** Place the dish in the oven and bake for 15 to 20 minutes, or until the cheese is melted and the filling is hot and bubbling.
- 5. Add toppings and serve:** Remove from the oven and let it rest for a few minutes. Top with sour cream, green onions, diced tomatoes, or jalapeños if desired. Serve warm.

SWAPS & NOTES

Ground beef gives this dish a classic, rich flavor, but ground turkey works well if you want something a little lighter.

You can also swap in shredded rotisserie chicken if that is what you have on hand.

Hatch green chiles are the star here, so use the best canned or roasted ones you can find.

Mild green chiles will give you flavor without too much heat, while hot Hatch chiles will add more kick.

TIPS FOR SUCCESS

Do not let the filling get too watery.

Since the chips are part of the texture, you want the meat mixture to be thick enough that it does not turn everything soggy too quickly.

A short simmer on the stovetop helps with that.

If you love extra crunch, reserve some Fritos for topping after baking instead of adding all of them before it goes into the oven.

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

Original recipe: <https://chefmaniac.com/hatch-green-chile-frito-pie-the-easy-cheesy-comfort-food-dinner-you-need/>