

Easy Frito Chili

- 2 pounds ground beef
- 1 onion chopped
- 2 teaspoons chili powder
- 1 teaspoons ground cumin
- 1 teaspoons dried oregano
- 2 garlic cloves, diced
- 2 cups tomato puree (or diced tomatoes if you prefer)
- 2 cups water
- 1 cup salsa
- 1 beef bouillon cube
- 1 bag Fritos

Optional (but not really) – shredded cheese and sour cream

Instructions :

1. In a pan brown ground beef and onion until beef is browned and onion is tender.
2. Drain off any fat and let cool completely.
3. Cook on low for 4 hours. Serve over Fritos with your favorite chili topping.

