



PREP TIME

20
mins



SERVES

6

Queen City Chili Nachos

INGREDIENTS

- 1 bag TOSTITOS® Original Restaurant Style
- 3 cups Queen City Chili (see below)
- 2 cups Grated cheddar cheese
- 2 tbsp Chopped parsley
- 1/4 cup small diced onion
- [title]For the Chili
- 5 cups water
- 6 oz can Tomato paste
- 1/2 oz unsweetened baking chocolate
- 1/4 cup chili powder
- 1 tsp cinnamon
- 1 tsp garlic powder
- 1 tsp cumin
- 1/4 tsp allspice
- 1/4 tsp ground cloves
- 1/4 tsp red pepper flakes, or less, depending on your desired heat level
- 1/8 tsp black pepper
- 3/4 tsp salt
- 1/2 tsp sugar
- 2 Tbsp apple cider vinegar
- 1 1/4 lb 80/20 ground beef

FEATURING



HOW TO MAKE

DIRECTIONS

- [title]QUEEN CITY CHILI:
- Add 5 cups of water in a large pot.
- Add tomato paste and chocolate to the pot, and heat over medium heat stirring to combine for about 3 minutes.
- Add chili powder, cinnamon, garlic powder, cumin, allspice, cloves, red pepper flakes, black pepper, salt, sugar, and vinegar.

- **Crumble the raw ground beef into the pot with your fingers, then use a potato masher, whisk or fork to break up the meat into very fine pieces**
- **Turn heat to high to bring to a boil.**
- **Once boiling, turn the heat down to med-low.**
- **Cook, uncovered, for 1 to 1 1/2 hours, at a low boil and stir occasionally until sauce has thickened.**
- **[title]NACHOS:**
- **Arrange a large pile of TOSTITOS on a platter**
- **Top with lots of chili**
- **Sprinkle with cheddar cheese, chopped parsley, and diced onion. Serve immediately**