



PREP TIME

10min



COOK

TIME  
60-90  
min



SERVES

6

## FEATURING



# 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 lbs 80/20 ground beef

## 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 ½ 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.