

Betty's Chili Cheese Nacho Casserole Recipe



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In this video, Betty demonstrates how to make her ever-popular Chili Cheese Nacho Casserole recipe. It is a great recipe for using up tortilla chips that might be getting old, plus it tastes fantastic!

Ingredients:

(2) 15 oz. cans chili (I used chili with no beans, but you may use chili with beans, if you prefer that.)

approximately half of a large bag of crushed restaurant-style tortilla chips
(They can be old, even a little stale.)

2 cups shredded Mexican cheese blend--nacho
and taco type (You may use any cheese you prefer.)

cooking oil spray

sour cream, as desired on the side

jalapeno slices, as desired on the side

Preheat oven to 400 degrees. Heat the two 15 oz. cans of chili in a pot on the cooktop. When the chili is hot and bubbly, start assembling your casserole. Spray a medium-sized casserole dish with cooking oil spray. Make an even layer of small crushed tortilla chips at the bottom of the dish. Next, add half of the heated chili. Then add a layer of shredded cheese. Repeat these 3 layers: chips, chili, cheese. Make sure each layer covers the previous layer completely. When you finish with the last layer of cheese, place the casserole in a 400 degree oven for 10 minutes to blend the flavors and textures, and to melt the cheese. Now, add an additional layer of small crushed tortilla chips (fairly thick). Continue to bake at 400 for 5 additional minutes, until the top layer of crushed tortilla chips is crispy and turning light tan. Remove from the oven. Spoon a serving onto a plate that has additional fresh restaurant-style tortilla chips, a couple of dollops of sour cream, and a few jalapeno slices. Hasta la vista!