

Chili Strata Bake

From Lori Larkey

1 egg, slightly beaten
¾ cup water
1 (12oz) pkg corn chips (Fritos)
2 (15oz) cans chili with beans
1 (20oz) can enchilada sauce
1/3 cup chopped onion
¾ cup chopped red, green or yellow pepper
2 cup (8oz) shredded Cheddar cheese
4 cups chopped lettuce
2 cups chopped tomatoes

Heat oven to 350 degrees.

Mix egg and water. Crush 4 cups of corn chips to make 2 cups crushed chips. Add egg mixture to crushed chips, spread in lightly greased 13 X 9 pan.

Combine chili, one cup of the enchilada sauce, peppers and onion. Spread over corn chips in casserole.

Bake for 35 minutes.

Top with cheese and remaining whole corn chips; bake for 5 more minutes.

To serve, top with shredded lettuce and tomatoes and remaining enchilada sauce. You can go all out and add sour cream, olives guacamole , shaved carrots, etc.

Served in Coburg March 2008 when Judi Mecham taught Ros Stallcup Techniques.