

Walking Cowboy Chili Tacos

This recipe and photography were provided courtesy of local cookbook author and chef, Carla Snyder.

Ingredients

- 1 onion
- 2 cloves garlic
- 1/4 cup cilantro, plus more for sprinkling
- 1-2 tablespoons chili powder
- 1/2 teaspoon salt
- Freshly ground black pepper
- 2 tablespoons olive or vegetable oil
- 1-lb ground beef chili meat or ground beef
- 1 canned chipotle chili, minced, optional
- 1- 15 1/2 oz. can chili beans in sauce
- 1- 10-oz can enchilada sauce
- 1 small head romaine lettuce, shredded
- 2 cups lightly crushed Fritos
- 2 ears corn, shucked and cut from the cob
- 2 avocados, diced
- 2 green onions, thinly sliced
- 1 1/2 cup grated cheddar cheese
- 1 cup sour cream
- 1- 2.25 oz. can sliced black olives



Method

1. On a large cutting board, chop the onion, garlic and cilantro and transfer it all to a large bowl.
2. In a small bowl, combine the chili powder, salt and a few grinds of pepper.
3. Heat a 12 inch skillet over medium-high heat and add the oil. When the oil shimmers, add the bowl of vegetables and chili mixture to the pan. Sauté the vegetables, stirring every now and then until the vegetables begin to soften, about 4 minutes.
4. Crumble the ground beef into the skillet and cook the meat, breaking it up with a spatula until no longer pink, about 4 minutes. Stir in the chipotle chili if using it. Add the beans with sauce and enchilada sauce and bring to a boil, reduce the heat to low and simmer for 10 minutes. Mash the beans a bit with a potato masher or the back of a fork to thicken it up.
5. On a large platter, spread out the lettuce and sprinkle the Fritos. Top with half the remaining toppings: chili, corn, avocado, green onion, cheddar, sour cream, olives and a sprinkle of cilantro. Place extra toppings into bowls so more can be piled on to individual tastes.
6. Scoop the Frito chili into shallow bowls, top with more toppings to taste and dig in

Extra Hungry Kids? Add an extra 1/2 cup of corn to the chili as it cooks. It will also make the chili a little sweeter, which isn't a bad thing.

Adult Taste Buds? Add a garnish of pickled jalapenos to the adult portions.

In the Glass: It can be difficult to match chili with wine, but just about any beer from Pabst Blue Ribbon to your local brew will work very nicely.