

Taco Chili for 16

- ~ 3 lb. lean (at least 80%) ground beef
- ~ 2 cups chopped onions
- ~ 2 1.25 oz. pkg. Taco Seasoning Mix
- ~ 4 15.5 oz. cans diced tomatoes with green chilies, undrained
- ~ 2 15 oz. cans tomato sauce
- ~ 1 lb. pkg frozen corn
- ~ 4 15.5 oz. cans southwestern black beans with chili spices, undrained
- ~ Fritos
- ~ shredded cheddar cheese

1. In 8-quart Dutch oven, cook ground beef and onions over medium-high heat until beef is thoroughly cooked, stirring frequently. Drain. Stir in taco seasoning mix, tomatoes, tomato sauce and corn. Bring to a boil. Reduce heat to medium; cook 10 to 15 minutes or until corn is tender, stirring occasionally.

2. Stir in beans; return to a boil. Reduce heat to medium; cook 10 minutes or until thoroughly heated and flavors are blended, stirring occasionally.

3. Spoon 6 cups of the chili into each of four 6-cup freezer/microwave-safe containers. Cool 30 to 45 minutes. Cover; refrigerate up to 3 days or freeze up to 2 months.

4. Thaw 1 container of chili in refrigerator for 48 hours, or uncover and thaw in microwave on Defrost for 30 to 40 minutes.

5. To heat refrigerated or thawed chili, cover loosely and microwave on High for 6 to 8 minutes or until thoroughly heated, stirring once or twice. Spoon into 4 individual serving bowls and sprinkle each with Fritos and shredded cheese.