

## chili casserole

*an easy fix when the crowd is headed your way for the game*

Servings: 6-8

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### ingredients:

1 tbsp olive or vegetable oil  
1 1/2 lbs ground beef  
3/4 c chopped onion  
1 clove garlic, minced  
1 1/2 c shredded cheddar cheese  
1 can (15 oz) enchilada sauce  
1 can (1 lb) kidney beans, rinsed  
and drained  
3/4 tsp salt  
1/2 tsp chili powder (or to taste)  
1 bag (6 oz) corn chips  
1 c plain Yami yogurt

### optional:

sliced black olives  
sliced mild green chili peppers  
salsa

### preparation:

Preheat oven to 350°.

Add onion to oil in large skillet and saute for 3 minutes; add beef and garlic. Cook until beef is browned. Add enchilada sauce, beans, salt and chili powder and mix well. Add cheese. Add chili peppers and black olives (optional).

Place 2 cups corn chips in bottom of shallow 13" x 9" baking dish; set aside remaining corn chips. Spoon meat mixture on top of chips. Bake 20 minutes. Remove from oven and place dollops of yogurt over meat. Top with remaining corn chips.

Bake an additional 5-8 minutes.

Note: If using hot enchilada sauce, chili powder may be omitted. You can also substitute jack cheese, or pepper jack for the cheddar.

You may want extra shredded cheese, salsa and plain Yami yogurt on hand, to pass around for folks to add on their own.

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yogurt