



TOTCHOS

From Woody's Lunch Box
at Disney's Hollywood Studios

INGREDIENTS

SERVES 6

CHILI WITH BEANS

- 1 pound lean ground beef
- 1 medium yellow onion, finely chopped
- 3 cloves garlic, minced
- 1 (14.5 ounce) can crushed tomatoes
- 1 (15 ounce) can tomato sauce
- 1 (15 ounce) can kidney beans, drained
- 2 tablespoons chili powder
- 1 tablespoon ground cumin
- 1 tablespoon coarse salt
- Black pepper, to taste
- Ground cayenne, to taste

QUESO SAUCE

- 2 cups jar cheese sauce
- 1 (10 ounce) can diced tomatoes with chilies

TOTCHOS

- 1 (2 pound) bag frozen potato barrels
- 1 1/2 cups corn chips
- Chili with Beans
- Queso Sauce
- 3/4 cup shredded cheddar cheese
- 6 tablespoons sour cream
- 2 tablespoons thinly sliced green onions

DIRECTIONS

FOR CHILI WITH BEANS:

1. Brown ground beef in a 5-6 quart Dutch oven over medium heat until fully cooked. Drain off excess grease.
2. Add onion and garlic and sauté for 5-7 minutes, until onion is translucent.
3. Add crushed tomatoes, tomato sauce, kidney beans, chili powder, and cumin. Simmer for 20 minutes. Add salt.
4. Add black pepper and cayenne, as needed.
5. Keep warm until ready to serve.

FOR QUESO SAUCE:

1. Place cheese sauce and diced tomatoes with chilies in small saucepan. Cook over low heat for 10 minutes, until warm.
2. Keep warm until ready to serve.

FOR TOTCHOS:

1. Cook potato barrels according to package instructions.
2. Divide potato barrels into 6 bowls. Place 1/4 cup each of corn chips, chili with beans, and queso sauce on top of each bowl of potato barrels.
3. Top each bowl with 2 tablespoons shredded cheese, 1 tablespoon sour cream, and 1 teaspoon green onions.

