

Classic Chili Pie

Con Agra Foods
www.wolfbrandchili.com

2 cans (15 ounce ea) Wolf Brand
chili (no beans), divided
4 cups corn chips, divided
1 1/2 cups Cheddar cheese, shredded
3/4 cup onion, chopped

Preheat the oven to 350 degrees.

Heat the chili according to package directions.

Layer two cups of the corn chips, half of the chili, one cup of the cheese and the onion in a two-quart casserole dish. Top with the remaining chili.

Bake for 25 minutes.

Top with the remaining chips and cheese.

Bake an additional 5 minutes or until the cheese is melted.

Per Serving (excluding unknown items): 1586 Calories; 110g Fat (61.1% calories from fat); 54g Protein; 103g Carbohydrate; 11g Dietary Fiber; 178mg Cholesterol; 2059mg Sodium. Exchanges: 6 Grain(Starch); 6 Lean Meat; 2 Vegetable; 18 Fat.

Soups, Chili and Stews

Per Serving Nutritional Analysis

Calories (kcal):	1586	Vitamin B6 (mg):	.5mg
% Calories from Fat:	61.1%	Vitamin B12 (mcg):	1.4mcg
% Calories from Carbohydrates:	25.5%	Thiamin B1 (mg):	.3mg
% Calories from Protein:	13.4%	Riboflavin B2 (mg):	.8mg
Total Fat (g):	110g	Folacin (mcg):	65mcg
Saturated Fat (g):	43g	Niacin (mg):	3mg
Monounsaturated Fat (g):	31g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	28g	Alcohol (kcal):	0
Cholesterol (mg):	178mg	% Daily Value*	0 0%

Carbohydrate (g):	103g
Dietary Fiber (g):	11g
Protein (g):	54g
Sodium (mg):	2059mg
Potassium (mg):	580mg
Calcium (mg):	1452mg
Iron (mg):	3mg
Zinc (mg):	7mg
Vitamin C (mg):	11mg
Vitamin A (i.u.):	1951IU
Vitamin A (r.e.):	555RE

Food Exchanges

Grain (Starch):	6
Lean Meat:	6
Vegetable:	2
Fruit:	0
Non-Fat Milk:	0
Fat:	18
Other Carbohydrates:	0

Nutrition Facts

Amount Per Serving

Calories	1586	Calories from Fat: 969
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% Daily Values*

Total Fat	110g	169%
Saturated Fat	43g	215%
Cholesterol	178mg	59%
Sodium	2059mg	86%
Total Carbohydrates	103g	34%
Dietary Fiber	11g	45%
Protein	54g	

Vitamin A	39%
Vitamin C	18%
Calcium	145%
Iron	19%

* Percent Daily Values are based on a 2000 calorie diet.