

Slow Cooker Chili Cheese Casserole

A layered casserole with chili, cheese, sour cream, fritos and onions.

Prep Time
10 mins

Cook Time
2 hrs

Total Time
2 hrs 10 mins



4.84 from 30 votes

Course: Appetizer Cuisine: American

Keyword: chili cheese casserole Servings: 8 Calories: 453kcal

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Equipment

- Slow Cooker - 4 quart or larger

Ingredients

- 9.25 oz. bag fritos
- 30 oz. Nalley Original Chili
- 3 cups shredded sharp cheddar cheese
- 16 oz. sour cream
- 1/2 cup diced white onion

Instructions

1. Spray slow cooker with non-stick spray. Sprinkle 1.5 cups of fritos to the bottom of the slow cooker. Then spoon over the chili. Then sprinkle over half the onions. Sprinkle over half of the cheese. Spread over all the sour cream. Top with the rest of the cheese and onions.
2. Cover and cook on high for 2 hours.
3. Serve with the additional fritos on top. Enjoy!

Notes

Nutritional values are approximate. The value below is for 1/8 of the recipe. Please use your own calculations if you require a special diet.

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Nutrition

Calories: 453kcal | Carbohydrates: 23g | Protein: 13g | Fat: 34g | Saturated Fat: 16g | Cholesterol: 74mg | Sodium: 488mg | Potassium: 175mg | Fiber: 1g | Sugar: 2g | Vitamin A: 780IU | Vitamin C: 1mg | Calcium: 423mg | Iron: 0.8mg