

## QUESO

### INGREDIENTS

|     |       |                              |
|-----|-------|------------------------------|
| 1   | LB    | WHITE VELVEETA, CUBED        |
| 1   | OZ    | CHEDDAR CHEESE,<br>SHREDDED  |
| 2   | OZ    | BROWNED BREAKFAST<br>SAUSAGE |
| 4   | OZ    | GREEN CHILES                 |
| 6-8 | OZ    | MILK                         |
| 1/8 | TSP.  | CUMIN                        |
| 1   | OZ    | TACO SEASONING               |
| TO  | TASTE | FRESH CILANTRO               |

**SERVINGS:**

**8**

**TIME TO PREP:**

**10 MINUTES**

**COOK TIME:**

**10 MINUTES**

**COOK TEMPERATURE:**

**MEDIUM HEAT**

### DIRECTIONS

- IN A SAUCEPAN ADD ALL INGREDIENTS AND TURN ON LOW-MEDIUM HEAT.
- STIR UNTIL SMOOTH AND COMBINED.
- TASTE AND ADJUST TACO SEASONING, CUMIN AND CILANTRO AS NEEDED.
- SERVE WARM WITH TORTILLA CHIPS, FRITOS, OR POUR OVER CHIPS FOR NACHOS!

### TIPS & TRICKS

- ✓ DON'T HAVE CHEDDAR ON HAND? BE FLEXIBLE AND USE PEPPER JACK, MONTEREY JACK OR WHITE AMERICAN.
- ✓ ADD COOKED GROUND BEEF OR CHORIZO TO TURN IT INTO A HEARTIER DIP.
- ✓ KEEP IT WARM IN A SMALL SLOW COOKER IF SERVING AT PARTIES OR PLACE IN A BAKER AND REHEAT IN THE OVEN.
- ✓ ADD FRESH JALAPENO TO ADD A KICK OR PICO FOR A LOADED QUESO!