



Queso Fundido

SERVINGS 10 ⌚ **PREP TIME** 15 min **COOK TIME** 10 min

INGREDIENTS

- 8 ounces **LaFe Chorizo Parrillero**
- 1 cup white onion, diced small
- 1 whole Poblano pepper, stemmed, seeded and diced small (about 1 cup)
- 8 ounces Monterey Jack cheese, shredded
- 8 ounces Oaxaca cheese, shredded
- 1 10-ounce can Rotel diced tomatoes with chiles, drained
- 1/2 cup fresh cilantro coarsely chopped
- Tortilla chips for serving

DIRECTIONS

1. Preheat the oven to 375 degrees F.
2. In a cast iron skillet sprayed with a little kitchen pan spray over medium high heat, add chorizo and break up as you cook.
3. After the beef has cooked and slightly browned, drain into a sieve and discard the fat. Then pour the cooked chorizo out onto paper towels to absorb any remaining grease.
4. Spray a little more kitchen pan spray if needed in the skillet and add the diced white onion and diced poblano pepper and cook 4-5 minutes to soften.
5. Add the cooked drained chorizo into the pan with the onion and peppers and stir to combine.
6. Sprinkle the jack and Oaxaca cheese and place into the preheated oven for 5-8 minutes just to melt the cheese. Do not leave in longer or the cheese will go from stringy to tough and hard. Ours was ready in five minutes.
7. Garnish with the drained canned tomatoes and the fresh cilantro.
8. Place a pot holder over the handle of the pan to remind guests that it is hot – then serve right out of the skillet with tortilla chips.