

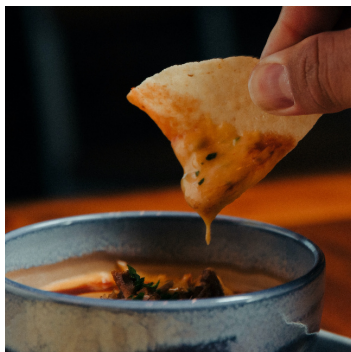
3 Cheese Spicy Chorizo Queso



WITH TEXAS HILL COUNTRY OLIVE CO. JALAPEÑO OLIVE OIL

Ingredients

- 1 lb. chorizo, casings removed and crumbled
- 1 tbsp. Jalapeño Olive Oil or Hatch Green Chile Infused Olive Oil (seasonal)
- 2 cups shredded cheddar cheese
- 2 cups shredded Monterey Jack cheese
- 1 cup whole milk
- 1/2 cup diced tomatoes
- 1/2 cup diced green onions
- 1/4 cup diced jalapenos
- 1 tbsp. cornstarch
- 1 tbsp. water
- Salt and pepper to taste



Notes

Directions

1. Heat the infused olive oil in a large skillet over medium heat. Add the crumbled chorizo and cook until browned and crispy, about 8-10 minutes. Remove from skillet and set aside.
2. In the same skillet, add the shredded cheddar cheese, shredded Monterey Jack cheese, whole milk, diced tomatoes, diced green onions, and diced jalapenos. Stir occasionally until the cheese is melted and smooth.
3. In a small bowl, whisk together the cornstarch and water. Add this mixture to the cheese mixture and stir until fully incorporated.
4. Add the cooked chorizo to the cheese mixture and stir to combine. Season with salt and pepper to taste.
5. Serve the spicy queso with tortilla chips, vegetables, or crackers. Enjoy!