



Spicy Cowboy Queso

Description

Indulge in the ultimate party dip: Spicy Cowboy Queso. Made with ground beef, chorizo, and a blend of cheeses for a creamy and flavorful appetizer.

Ingredients:

- 1 lb. ground beef
- 1/2 lb. chorizo sausage
- 1 white onion, finely chopped
- 1 red bell pepper, diced
- 2 jalapeños, seeded and finely chopped
- 16 oz Velveeta cheese, cubed
- 1 cup sharp cheddar cheese, shredded
- 1 cup Monterey Jack cheese, shredded
- 1 (10 oz) can diced tomatoes with green chiles, undrained
- 1/2 cup milk
- 1/4 cup fresh cilantro, chopped
- 1 tsp cumin
- Salt and pepper to taste

Directions:

1. In a large skillet over medium heat, brown the ground beef and chorizo until fully cooked, about 8 minutes; drain excess grease.
2. Add chopped onion, red bell pepper, and jalapeños to the skillet. Cook for 5 minutes until vegetables are softened.
3. Reduce heat to low and add all cheeses, diced tomatoes with chiles, and milk. Stir continuously until the cheese is completely melted and the mixture is smooth.
4. Season with cumin, salt, and pepper. Stir in chopped cilantro just before serving.

Prep Time: 10 minutes Cooking Time: 15 minutes Total Time: 25 minutes Kcal: 320 per serving
Servings: 8 servings

Category

1. Granda Recipes

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