



## Queso Dip

There are not many people who will see a basket of tortilla chips and not think it needs a side of guacamole or warm queso dip!

Queso means *cheese* in Spanish. This dip is often made with yellow cheese, but can easily be tailored to meet a variety of tastebuds. Add a mix of cheeses for flavor depth, spice it up with hot peppers, make it meaty with some ground beef, or toss in some cooked veggies for color—no matter the combinations, it is bound to be a hit!



## What You'll Need

- \* 2 tablespoons butter
- \* 1 medium onion, chopped
- \* 1 to 2 garlic cloves, minced
- \* 4 ounces green chilies, chopped
- \* 2 tablespoons cornstarch
- \* 1 cup whole milk
- \* 2-1/2 cups cheddar cheese, shredded
- \* 2 cups Monterey Jack cheese, shredded

## Here's How

### STEP 1: Sauté Onion and Garlic

In a saucepan, heat butter over medium-high heat; saute onion and garlic until tender; add the chilies; cook and stir for about 5 minutes.

### STEP 2: Stir in Milk

In a small bowl, mix cornstarch and milk until smooth; stir into onion mixture. Bring to a boil. Cook and stir gently until thickened, about 1-2 minutes.

### STEP 3: Add in Cheese and Melt

Reduce heat to low and gradually stir in cheeses. Add in small amounts and allow cheese to melt between additions. Garnish with cilantro, chopped tomatoes, and sliced jalapeños.

Queso can be refrigerated for 2-3 days.

