

LA CASITA BEEF CHORIZO QUESO

CATEGORY **Appetizers** **COOK TIME** **20 +/- minutes**

INGREDIENTS

- 1-2 cups of chorizo
- 2 tbsp butter
- 1 tbsp flour - I would have preferred less flour and will adjust recipe and try this with 1 tsp flour the next time
- 2 cups whole milk
- 4 cups Mexican cheese blend
- *Add +/- milk or cheese to get the desired consistency.

NOTES FROM LA CASITA

You can add as much or as little meat as you'd like. I used fresh organic beef chorizo. Opt for a quality chorizo like Johnsonville.



DIRECTIONS

- 1) Cook chorizo, drain off fat, and set aside 1-2 cups.
- 2) Melt butter and on low heat add in the flour to make a roux.
- 3) Add milk and mix. Add cheese. Stir often to eliminate any cheese clumps and to ensure that the cheese becomes a sauce.
- 4) In a small cast iron skillet, add meat and top with cheese sauce.
- 5) Bake at 350 for 10-15 minutes. The goal is to create a thin crust to hold the toppings.
- 6) Allow oven baked queso fundido to cool, then top with diced tomatoes, jalapeños, cilantro, diced onions, sour cream, and avocados.
- 7) Serve while hot with La Casita Tortilla Chips and your favorite La Casita Hot Sauces.

