

# Green Chile Queso



Recipe courtesy of Ree Drummond

Show: The Pioneer Woman Episode: Fence Work



Level: Easy

Total: 30 min

Active: 20 min

Yield: 15 to 20 servings

## Ingredients:

- 2 tablespoons butter
- 2 onions, diced
- Two 15-ounce cans diced green chiles
- 2 to 4 chipotle peppers in adobo, finely chopped
- 4 pounds processed cheese, such as Velveeta, cut into chunks
- 2 cans green chile enchilada sauce

## Directions:

**Special equipment:** a slow cooker

Set a large skillet over medium heat and add the butter. Once melted, add the onions and cook until starting to soften, 2 to 3 minutes. Add the green chiles and chipotle peppers and cook for a minute. Add the cheese and let it melt. Add the enchilada sauce and give it all a stir. Transfer to a slow cooker to keep warm.

