

## MAKE IT!

### Dried Chile Queso Fundido

- |    |   |   |   |
|----|---|---|---|
| 1  | tablespoon unsalted butter  | 4 | ounces Queso Fresco, crumbled                   |
| 1  | tablespoon all-purpose flour  | 1 | jar <b>American Spoon Dried Chile Salsa</b>     |
| 1  | cup whole milk  |   |   |
| 12 | ounces grated Chihuahua cheese, or other easy melting cheese like Monterey Jack or Mozzarella |   | cilantro and thinly sliced red onion to garnish |
|    | salt and lime juice to taste  |   | tortilla chips to serve                         |

Melt the butter in an 8-inch skillet or cast-iron pan over medium-high heat. Once the butter begins to foam, add the flour. Stirring constantly, cook the flour and butter for about one minute. Slowly add the milk to the skillet, whisking constantly. Bring the milk to a boil, stirring constantly; then reduce heat to a simmer and cook until slightly thickened, about a minute. Stir in the Chihuahua cheese and whisk until melted. Season with the salt and lime juice.

Scatter the crumbled queso fresco over top of the cheese mixture. Place the skillet in the oven under a preheated broiler. Cook until the cheese is a caramelized golden brown on top. Remove from the oven, drizzle on the Dried Chile Salsa, top with chopped cilantro and thinly sliced red onion, and serve with tortilla chips.



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