

# ONE-PAN CHORIZO QUESO

## INGREDIENTS

- 2 Tablespoons oil
- 1 pound North 44 Farm Beef Chorizo
- 1 Onion, Diced
- 4 Cloves Garlic, Minced
- 2 Poblano Peppers, Diced
- 2 Tablespoons Flour
- 1.5 Cups Milk
- 1 Teaspoon Salt
- 16 Oz Shredded Monterrey Jack or any Jack Cheese Blend
- 1 Bunch Cilantro, chopped and divided into two equal parts
- 1/2 Cup Pickled Jalapenos, chopped and divided into equal two equal parts

## DIRECTIONS

- Preheat Broiler to 500 degrees F
- Place an 8 inch, high sided pan on medium heat with oil and brown the chorizo. While browning, make sure to break the chorizo into bite size pieces. Set aside once browned
- Using the fat left in the pan, cook the onions, garlic, and poblano peppers for 5 minutes or until onions are translucent
- Add flour and continue to stir for 1 minute
- Slowly add milk while stirring continuously. Let the milk flour mixture come to a light simmer
- Pull from heat and add the cheese, salt, 1/2 the cilantro, and 1/2 the pickled jalapenos
- Stir continuously until cheese is melted. Add the chorizo and continue to stir
- Place under broiler until lightly golden and bubbly. Serve immediately with chips!

