



Cheese Appetizers

Cooper® Cheese Santa Fe Chili Dip



MELT



SHRED



Serves: 6-8



Prep Time: 15 min



Cook Time: 40 min



Total Time: 55 min

Ingredients

- 8.8-10 ounces whole-grain brown rice
- 12-ounce bag frozen whole kernel sweet corn
- 1 15-ounce can black beans, drained and rinsed
- 2 cups cooked chicken breast, shredded*
- 7-8 ounce can or jar chili verde (green chili) enchilada sauce
- 1 red bell pepper, chopped
- 1/4 cup green onions, chopped and divided (2 tablespoons each)
- 1/4 cup fresh cilantro, chopped
- 1 teaspoon chili powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon ground cumin
- 2 cups Cooper® Sharp White or Yellow cheese, shredded and separated (1 cup each)
- 1/2 cup iceberg lettuce, shredded
- 1 Roma tomato, diced
- 1 bag of corn tortilla chips for dunking

Directions

1. Preheat oven to 375°F.
2. Spray 13×9-inch baking dish with cooking spray.
NOTE: if you use a smaller dish, the dip will be deeper. The larger dish allows for a thin dip, perfect for dunking chips. Either is fine!
3. Cook rice and corn as directed on packages.
4. In a large mixing bowl, carefully stir rice, corn, beans, chicken, chile verde sauce, bell pepper, 2 tablespoons of the green onions, cilantro, chili powder, cumin, garlic powder and 1 cup of the Cooper® cheese. Mix until well blended.
5. Spread mixture into the baking dish. Bake uncovered 30-35 minutes or until bubbly and heated through.
6. Sprinkle with remaining 1 cup of Cooper® cheese and bake another 3 minutes or until cheese is melted.
7. While dip is baking, combine lettuce, tomato and remaining green onion in a small bowl. Remove dip from oven and sprinkle with lettuce mixture.
8. Serve warm with corn tortilla chips.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.