

CHIPOTLE QUESO DIP

From Chaz Miller

Ingredients:

1 tsp GOYA Vegetable Oil

1 Pack GOYA Chorizo (Finely Chopped)

2 Peppers from GOYA canned Chipotle Peppers in Adobo Sauce (Finely Chopped)

4 Cups Shredded Oaxaca Cheese

¼ Cup Fresh Cilantro (Finely Chopped)

Corn Tortillas for Serving

Tortilla Chips for Serving

Lime Wedges for serving

Instructions:

- 1- Preheat oven to 400°F. Heat oil in ovenproof cast iron skillet set over medium heat. Cook for chorizo for 3 to 5 minutes or golden brown. Stir in chipotle peppers. Cook for 1 minute. Sprinkle cheese into hot pan.
- 2- Bake for 8 to 10 minutes or until cheese is melted and bubbling. Do not overcook.
- 3- Remove from oven. Transfer to heat-proof surface. Garnish with cilantro and serve with warm tortillas and lime wedges.