



Fire-Roasted Pepper Queso

Prep Time: 10 Minutes

Cooking Time: 17 Minutes

Serves 12

Ingredients:

- 3 each Fresh Poblano Peppers
- 3 Tbsp. Olive Oil
- 2 each Onions , minced
- 4 each Garlic Cloves , minced
- 1 lb. Shredded Monterey Jack Cheese
- 1 lb. Loaf Pasteurized Prepared Cheese Product , cubed
- 1 cup Half & Half

Directions:

1. Roast or grill Poblano peppers, over medium-high heat (350° to 400°) 5 to 7 minutes or until peppers look blistered, turning often.
2. Place peppers in a zip-top plastic bag; seal and let stand 10 minutes to loosen skins. Peel peppers; remove and discard seeds. Chop peppers finely.
3. Heat oil in large sauté pan over medium-high heat, add onion and sauté for 4 to 5 minutes or until translucent. Add garlic and chopped peppers and cook 2 more minutes; reduce heat to low. Add cheeses and half-and-half, stirring until cheese is melted. Hold warm.