



Recipes

MISSIONFOODSERVICE.COM

Chili con Queso

Serves 6

Ingredients:

Mission® Pre-Fried Yellow Round Tortilla Chips
(08641)

- 1 1/2 Tbsp. Vegetable Oil
- 2 oz. Chorizo Sausages , casing removed
- 1 small Onion , chopped
- 4 cloves Garlic , chopped
- 3 Tbsp. All-Purpose Flour
- 1 1/2 cups Whole Milk
- 2 Poblano Chiles , roasted and peeled
- 3 Serrano Chiles
- 8 oz. Monterey Jack Cheese , shredded
- 10 oz. Cheddar Cheese , shredded
- 1/2 cup Sour Cream
- 1 tsp. crushed Red Pepper Flakes
- 1 tsp. Salt
- Pepper to taste

Directions:

1. In a large saucepan, heat oil over high heat. Add chorizo and cook for about 3-4 minutes. The chorizo fat should be rendered. Add onions and garlic and sauté until softened.
2. Add flour and cook an additional 3-4 minutes. Mixture should darken and become thick. Whisk in milk and cook until thickened, about 5 minutes.
3. Lower heat to medium and stir in the chilies. Stir in cheeses until melted. Add sour cream, pepper flakes, salt, pepper and stir until heated. Do not overcook, otherwise the sauce will break apart. Serve with Mission® tortilla chips.
4. Tip: To re-heat, place in a double boiler and heat gently. Queso can be kept warm in an electric warmer or chafing dish.