



Spanish Manchego Fondue

Serves 1

Ingredients:

- 6 cups Mission® Pre-cut Unfried Jalapeno Flavored Tortilla Chips (11912)
- 6 oz. wedge Manchego Cheese
- 4 Tbsp. Unsalted Butter
- 3/4 cup Chopped Red Bell Pepper
- 1/4 cup Sliced Green Onion
- 1 Tbsp. Minced Garlic
- 1/4 cup All Purpose Flour
- 2 cups Whole Milk
- 1/4 tsp. Saffron
- 1/2 tsp. Salt
- 1/2 tsp. Pepper

Directions:

1. Fill fryer basket half full with room temperature Mission® Pre-Cut Unfried Tortilla chips. Submerge in oil heated to 350-360° F. With long handled tongs, gently poke at the chips to submerge to ensure even frying. Remove from oil, allow to drain for a few seconds. Transfer to a paper lined surface and season with salt while chips are still hot. Set aside.
2. Cut rind off of Manchego and shred, set aside.
3. Melt butter in a saucepan over medium heat. Sauté bell peppers, green onions, garlic and flour until peppers are softened, about five minutes. Slowly add milk and stir constantly scraping the bottom of the pan. Add cheese and saffron, stir to melt. Bring to a boil and continue stirring until smooth. Season with salt and pepper. Serve with chips.