



Noreen's Kitchen

Queso Blanco Dip

Ingredients

4 tablespoons butter	1 cup canned green chilies, chopped
1 cup onion, minced	4 cups chicken stock
4 cloves garlic, minced	4 tablespoons all purpose flour
4 jalapeno peppers, minced	1 teaspoon salt
1/2 cup red bell pepper, minced	2 cups Mexican blend, shredded cheese
1 cup Roma tomato, chopped	1 wheel, Mexican Ranchero Queso Fresco

Step by Step Instructions

Heat a heavy bottomed deep skilled over medium heat.

Add butter to skillet and allow to melt.

Add onion, garlic, jalapenos and red bell peppers and sauté until the vegetables are soft. About five minutes.

Add flour to the vegetables and stir well allowing the flour to cook for about two minutes.

Pour in the chicken stock and whisk smooth and continue stirring until thickened. This may take up to five minutes for the flour to absorb the liquid and thicken.

Add tomatoes and green chilies and stir well.

Stir in both cheeses and stir until melted and the mixture is smooth.

Season to taste with salt.

Serve with chips, raw veggies or use this as a base for my queso sour cream enchilada bake.

ENJOY!