



## QUESO FUNDIDO

### **INGREDIENTS**

- 1 lb. Firsthand Foods chorizo
- 2 cloves Garlic, peeled and minced
- 1/3 cup Diced onion
- 8 oz. Mexican queso (2 pkgs.)
- 1 tsp. Olive oil
- Cilantro leaves

### **DIRECTIONS**

- 1.** Preheat oven to 425 degrees.
- 2.** Cook chorizo in a skillet over medium heat until brown and crumbly. Drain and set aside.
- 3.** Return skillet to medium heat. Add onions and sauté for 5-7 minutes, or until softened. Add garlic and sauté for 2 more minutes.
- 4.** Grease 8" cast iron skillet with olive oil. Add ½ of the cheese and top with ½ the chorizo and onion mixture. Add remaining cheese and then top with the rest of the chorizo mixture.
- 5.** Place cast iron skillet in the oven on the middle rack. Bake for 15-20 minutes or until the cheese is melted and bubbling on the sides.
- 6.** Serve with flour tortillas or corn chips.