

# Chorizo Queso Dip



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Recipe by: Laura Vitale

Serves 8

**Prep Time: 10 minutes**

**Cook Time: 20 minutes**

## Ingredients

- 1 lb of Mexican Style Chorizo
- 1 Small Onion, minced
- 3 Cloves of Garlic, minced
- 14oz can of Petite Diced Tomatoes with mild Chilies
- 2 tsp of Chili Powder
- 2 tsp of Granulated Garlic
- 2 tsp of Granulated Onion
- 1 tsp of Dried Oregano
- Pinch of Cayenne, optional
- 1lb of Velveeta
- 8oz of Pepper Jack Cheese
- 1/4 cup of Milk

1) In a shallow Dutch oven or big cast iron skillet, brown the chorizo making sure to break it up as much as you can with a wooden spoon, then add the onion and continue to sauté for a few minutes, add the garlic and cook one more minute.

2) Add the spices, cook in the oil with the chorizo for 30 seconds then add the diced tomatoes, cook for 2 minutes.

3) Add the Velveeta (I cut it into 5 pieces and spread them all over) then crumble the pepper jack in, drizzle in the milk and cover and cook on low for 10 minutes. After 10 minutes, remove the lid, cook while stirring and combining everything together for a couple minutes and serve!

