

Hatch Chile con Queso

WHAT YOU WILL NEED

1 tablespoon Vegetable oil
1 onion finely chopped
1 tomato, chopped
1 jalapeno chile, chopped

8 Hatch chiles, roasted, peeled, stemmed,
seeded and chopped

1 pound Velveeta or other melting cheese,
cubed

1/2 cup whole milk, plus more as needed

HOW TO PREPARE

In a large skillet over medium-high heat, heat the oil until shimmering. Sauté the onions, tomatoes, and the jalapeno and Hatch chiles until the onions are translucent and soft. Lower the heat to low and add the cheese, stirring constantly until completely melted. Add the milk and mix well, adding more as needed for desired consistency.

Cool slightly before serving . Serve with chips, crackers, or vegetables.

