

HATCH CHILI CRUNCHERO QUESO DIPPERS



MIINOMOTO

Chicken, Cheese & Hatch Chile Rolled Tacos are served with a smoky chorizo queso dip and garnished with fresh chopped cilantro.

Yield: 3 Servings

Ingredients:

9 Each	Chicken, Cheese & Hatch Chile Rolled Tacos [#6920065], Prepared According to	Garnish	Cilantro, Chopped
	Package Directions		
7 oz.	Chorizo		
2 Cups	White American Cheese		
½ Cup	Monterey Jack Cheese		

Directions:

- 1. Place a skillet over medium heat. Add the chorizo and cook 6-7 minutes, stir frequently to cook evenly and avoid sticking to the bottom.
- 2. Once cooked, place the cooked chorizo over a paper towel to absorb the fat.
- 3. In a medium saucepan, melt the velveeta over low heat.
- 4. Add the chorizo and shredded cheese to the melted velveeta and mix until well combined.
- 5. Serve along side the **Chicken, Cheese & Hatch Chile Rolled Tacos** and garnish with cilantro.