

Mexican Queso & Chorizo Dip

Serves eight

9 oz (455 grams) Mexican or Spanish Chorizo

1 teaspoon oil

1/2 of a white onion — finely diced

1 cup shredded Cheddar cheese

1 cup shredded Monterrey cheese

Tortillas or chips for serving

Heat your oven to 350F (176 C).

Heat an oven proof skillet* with a little oil. Add the chorizo and start cooking. Break it down with your spatula.

Add the onion and mix. Cook chorizo completely.

If you want you can drain the chorizo at this point and get rid of the excess fat. I left it in the pan. Separate some into a plate.

Place half of the cheese into the pan and mix in. Add the remaining cheese and transfer the skillet to the oven.

Cook for about 10 minutes — until cheese is melted and bubbly. Do not over cook or it will get hard.

Remove from oven and top with the reserved chorizo. Serve with tortillas or chips on the side.

If you do not have an oven proof skillet you will have to cook the chorizo and transfer it to an oven proof dish. Mix in the cheese and place in the oven.

Only dip - Calories 361.731 kcal, Fat, Total 30.222 g, Saturated Fat 15.586 g, Sugar, Total 1.039 g, Total Carbohydrate 4.155 g, Fiber 0.18 g, Protein 19.852 g, Cholesterol 83.066 mg, Trans Fatty Acid 0.000 g, Sodium 755.529 mg,

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