

Queso Fundido



Ingredients

4 ounces chorizo, casings removed
6 ounces Jack cheese, shredded
4 ounces mozzarella, shredded
5 ounces goat cheese
1 cup cilantro, chopped
1 Hungarian pepper, poblano chile or
red bell pepper, roasted
2 tablespoons unsalted butter
1 clove garlic, chopped
3 scallions, chopped
Salt and pepper to taste

Preparation

Makes 6 servings

1. Preheat oven to 375°F. Brush a 9-inch baking dish with oil. In a skillet over medium heat, saute chorizo until thoroughly cooked. Remove from heat and crumble or dice once it has cooled. Set aside.
2. In a medium bowl, combine the Jack, mozzarella and goat cheese, then mix in the chorizo and 1/3 cup of cilantro.
3. Place the cheese mixture into the prepared baking dish and bake for 20 to 25 minutes, until the cheese is melted and golden brown.
4. Peel the roasted pepper, remove the seeds, and dice into 1/2-inch pieces. Melt the butter in a saute pan over medium heat. When the butter begins to froth, add the garlic, remaining cilantro, and scallions. Saute until the garlic is fragrant but not browned. Add the diced pepper and season to taste with salt and pepper.
5. Layer the sauteed vegetable mixture over the cheese and serve immediately.