THE J.M. SMUCKER Co

Con Queso Dip

Prep Time	Cook Time	Serves	Difficulty
15 mins	10 mins	6	N/A

Ingredients

- 2 tbsp (30 mL) butter
- 1 onion, chopped
- 1/2 red pepper, seeded and finely chopped
- 1 tbsp (15 mL) mild chili powder
- 1 tsp (5 mL) dried oregano
- 3 tbsp (45 mL) **Robin Hood®** All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 1 can (354 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk
- 1 1/2 cups (375 mL) grated Cheddar or Monterey Jack cheese
- 1 can (127 mL) chopped green chilies
- 2 green onions, chopped
- salt and pepper
- 2 tbsp (30 mL) chopped fresh parsley or cilantro

Directions

Step 1:

In a saucepan, melt butter over medium-high heat. Add onion and pepper and cook, stirring for 2 minutes, until softened. Add chili powder and oregano and cook 30 seconds.

Step 2:

Stir in flour and cook, stirring for 2 minutes. Stir in evaporated milk. Bring to a gentle boil, stirring. Cook for 3 minutes until thickened. Remove from heat. Stir in cheese, chopped chilies and green onion. Season with salt and pepper.

Step 3:

Transfer con queso dip to a shallow serving dish. Sprinkle with parsley or cilantro. Serve with a basket of tortilla chips or warmed flour tortillas.

Images

