

DINNERLY



Tailgate! Chorizo Chile con Queso with Homemade Chips



20-30min



2 Servings

No matter what happens during the big game, you're only winning with this Dinnerly app. Chips and dip at the watch party? It's a no brainer, sure, but wait til you tell everyone it's all homemade! This cheesy, meaty, spicy liquid gold is just as easy to make as it is to grab at the grocery store (but with way more flavor payoff). Touchdown! We've got you covered! (2p-plan serves 4, 4p-plan serves 8)

WHAT WE SEND

- 6 (6-inch) corn tortillas
- ½ lb pkg chorizo sausage
- ¼ oz granulated garlic
- 2 oz pickled jalapeños ¹⁷
- ¼ oz cornstarch
- ¼ oz ground cumin
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 2 (1 oz) cream cheese ⁷

WHAT YOU NEED

- neutral oil
- kosher salt
- 1¼ cup milk ⁷
- butter ⁷

TOOLS

- rimmed baking sheet
- medium saucepan

ALLERGENS

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 450kcal, Fat 28g, Carbs 28g, Protein 24g



1. Bake tortilla chips

Preheat oven to 350°F with a rack in the upper third.

Stack **6 tortillas** (save rest for own use, if any) and cut into wedges. Brush a rimmed baking sheet with **oil**; add tortilla chips in a single layer. Drizzle generously with **oil** and season with **salt**. Bake on upper oven rack until golden and crisp, 15–20 minutes. Set aside for step 5.



2. Brown chorizo

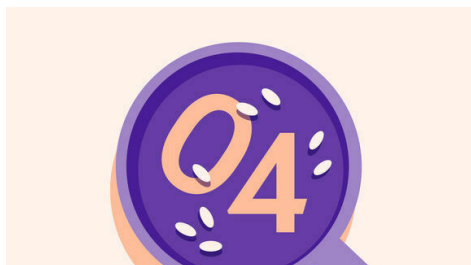
While **tortilla chips** bake, heat **1 tablespoon oil** in a medium saucepan over medium-high. Add **chorizo** and cook, breaking up into very small pieces, until cooked through and browned in spots, about 4 minutes. Transfer to a plate; reserve saucepan for step 4.



3. Prep ingredients

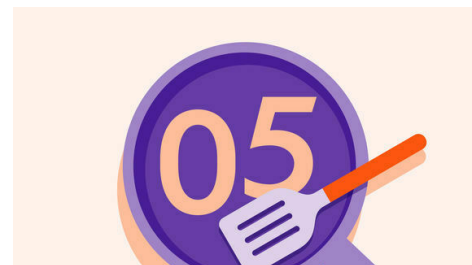
Coarsely chop **pickled jalapeños**.

In a small bowl, stir to combine **cornstarch** and **¼ cup milk** until completely smooth.



4. Make queso

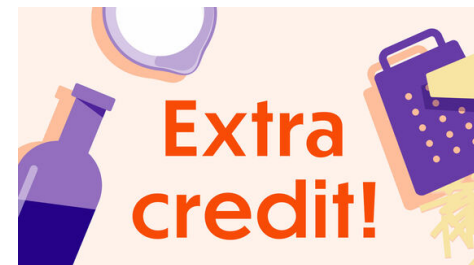
In reserved saucepan over medium-low heat, melt **2 tablespoons butter**. Add **½ teaspoon granulated garlic**, **1 teaspoon cumin**, and **½ teaspoon salt**; cook, stirring, until fragrant, 30 seconds. Stir in **1 cup milk**; bring to a simmer. Increase heat to medium; whisk in **cornstarch mixture** until thickened, 1–2 minutes. Lower heat to medium-low; add **all of the cheese and cream cheese**.



5. Finish & serve

Cook **cheese sauce**, stirring constantly, until **cheese** and **cream cheese** are fully melted, about 3 minutes. Remove from heat; add **half of the jalapeños** and **chorizo**. Season to taste with **salt**.

Transfer **chile con queso** to a medium serving bowl. Top with **remaining chorizo and jalapeños**. Serve with **tortilla chips** alongside for dipping. Enjoy!



6. Make it a dip party!

We love dips, you love dips, we ALL love dips! So serve this chile con queso next to a bowl of homemade guac, some salsa, and maybe even a black bean dip.