



## Chorizo Queso Fundido Baked Sweet Potato

with Romaine Salad



30-40min



2 Servings

This one goes out to all the cheese lovers! Queso fundido means "molten cheese" in Spanish. It's ooey, it's gooey, and it's the perfect topping for a fluffy baked sweet potato stuffed with sautéed chorizo.



## What we send

- 2 sweet potatoes
- 1 jalapeño chile
- 1 plum tomato
- 1 lime
- 1 romaine heart
- ¼ oz fresh cilantro
- ½ lb pkg chorizo sausage
- 1 oz pepitas
- 4 oz VELVEETA® Cheese Sauce <sup>7</sup>

## What you need

- olive oil
- kosher salt & pepper

## Tools

- microwave-safe dish
- microwave
- medium skillet

## Allergens

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

## Nutrition per serving

Calories 930kcal, Fat 50g, Carbs 75g, Protein 42g



## THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

### 1. Microwave sweet potatoes

Preheat oven to 450°F with a rack in the upper third. Scrub **sweet potatoes**, then prick all over with a fork. Place potatoes on a microwave-safe dish, then rub with **oil**; sprinkle with **salt** and **pepper**. Microwave on high for 15 minutes. Flip potatoes, then continue to microwave until potatoes are soft and can be easily pierced through the center with a knife, 10-15 minutes more.



### 4. Bake potatoes, prep salad

Place **cooked sweet potatoes** directly on upper oven rack and bake until skin is crisp, about 5 minutes. Whisk **2 tablespoons oil** into bowl with **lime juice**. Season to taste with **salt** and **pepper**. Add **pumpkin seeds, lettuce**, and **half of the cilantro**, tossing to coat in dressing.



### 2. Prep ingredients

Halve **jalapeño**, discard stem and seeds, and finely chop. Cut **tomato** into ¼-inch pieces. Squeeze **2 teaspoons lime juice** into a medium bowl, then cut any remaining lime into wedges. Halve **romaine**, then cut crosswise into thin ribbons, discarding end. Coarsely chop **cilantro leaves and tender stems** together.



### 5. Finish

Once cool enough to handle, split **sweet potatoes** in half. Reheat **Velveeta cheese sauce** according to package instructions. Spoon **cheese sauce** over **baked potatoes** and top with **chorizo**. Pass **tomatoes, remaining jalapeños**, and **cilantro** for topping as you'd like, with **lime wedges** for squeezing. Serve **salad** alongside. Enjoy!



### 3. Cook chorizo

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chorizo** and **1 tablespoon of the jalapeño** (or less depending on spice preference). Cook, breaking up chorizo into large pieces with a spoon, until well-browned and cooked through, about 5 minutes. Transfer to a bowl and cover to keep warm until ready to serve. Drain fat from skillet, but don't wipe out.



### 6. Check us out!

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Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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