

DINNERLY



Appy Hour! Queso Fundido with Chorizo

& Homemade Tortilla Chips



30min



2 Servings

We're putting the FUN in fundido with this loaded queso dip! All of the usual suspects are here—sour cream, tangy salsa, creamy guacamole, and a whole lotta cheese. But the star of the show is a big, savory heap of chorizo. Homemade tortilla chips bake to a perfect crunch for scooping up all of that loaded queso goodness. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- ¼ oz fresh cilantro
- 6 (6-inch) corn tortillas
- ½ lb pkg chorizo sausage
- 2 oz shredded cheddar-jack blend ¹
- 2 (4 oz) VELVEETA® Cheese Sauce ¹
- 4 oz salsa
- 2 (1 oz) sour cream ¹
- 2 oz guacamole

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- medium saucepan

COOKING TIP

The VELVEETA trademark is owned by Kraft Foods and used with permission.

ALLERGENS

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

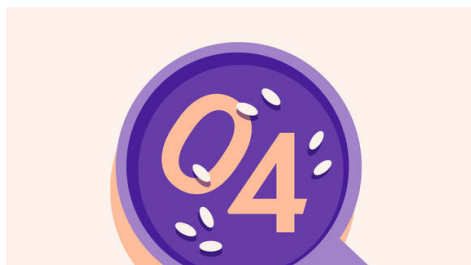
Calories 560kcal, Fat 34g, Carbs 33g, Protein 27g



1. Bake tortilla chips

Preheat oven to 350°F with a rack in the upper third. Coarsely chop **cilantro**. Stack **tortillas** 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.



4. Finish & serve

Pour **queso** into dish with **chorizo**, leaving the top of the chorizo exposed. Top queso with **salsa**, **sour cream**, and **guacamole**. Sprinkle with **cilantro**. Serve with **chips** alongside for dipping. Enjoy!



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 one side of a medium shallow serving bowl or skillet; in a pile; reserve saucepan for step 3.



5. ...

What were you expecting, more steps?



3. Make queso

In same saucepan, combine **cheddar**, **all of the VELVEETA® cheese sauce**, and **¼ cup water**; set over medium-low. Cook, stirring frequently, until fully melted, 1–2 minutes. Add more water, as needed, 1 tablespoon at a time, until **queso** is thick but pourable. Season to taste with **salt** and **pepper**.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!