

# DINNERLY



## Appy Hour! Chorizo Chile con Queso with Homemade Chips



20-30min



2 Servings

Watching your favorite game? Having a chill movie night and need a soul-warming, cheesy snack? Chips and dip are 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). We've got you covered! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 portion of queso and chips)

### WHAT WE SEND

- 6 (6-inch) corn tortillas
- ½ lb pkg chorizo sausage
- 2 oz pickled jalapeños
- ¼ oz cornstarch
- ¼ oz ground cumin
- 2 (2 oz) shredded cheddar-jack blend <sup>1</sup>
- 2 (1 oz) cream cheese <sup>1</sup>

### WHAT YOU NEED

- neutral oil
- kosher salt
- garlic
- 1¼ cup milk <sup>1</sup>
- butter <sup>1</sup>

### TOOLS

- rimmed baking sheet
- medium saucepan

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 450kcal, Fat 28g, Carbs 27g, Protein 23g



#### 1. Bake tortilla chips

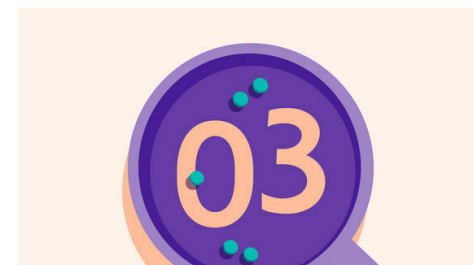
Preheat oven to 350°F with a rack in the upper third.

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.

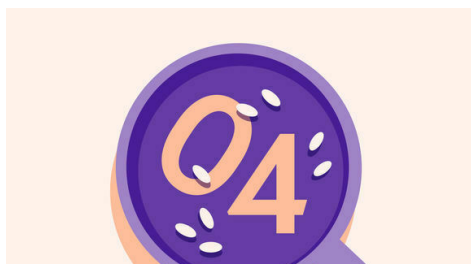


#### 3. Prep ingredients

Finely chop **2 teaspoons garlic**.

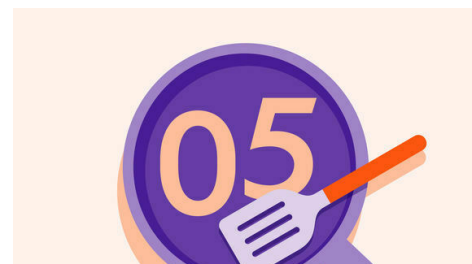
Coarsely chop **pickled jalapeños**.

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



#### 4. Make queso

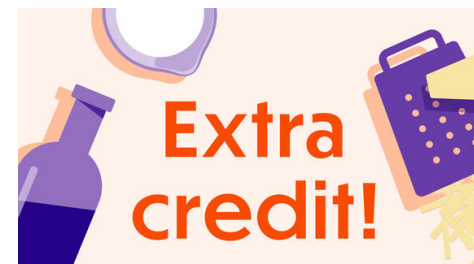
In reserved saucepan over medium-low heat, melt **2 tablespoons butter**. Add **chopped garlic**, **1 teaspoon cumin**, and **½ teaspoon salt**; cook, stirring, until fragrant, 30 seconds. Stir in **1 cup milk**; bring to a gentle simmer. Increase heat to medium; whisk in **cornstarch mixture** until sauce is 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.