

Ferraro's Cucina

Chili Con Queso

Ingredients

- 1 tbsp olive oil
- ½ lb ground beef lean
- 1 tsp chili powder

- 1 cup evaporated milk
- 1 cup velveeta cubed
- 2 ½ cups monterey jack cheese shredded
- 1 tbsp cilantro fresh, chopped



Preparation

- Cook ground beef: Heat the olive oil in a cast iron skillet, or oven safe skillet over medium-high heat. Add the ground beef to the skillet, season it with the chili powder, and cook for about 5 minutes until no longer pink, breaking it up as you go along.
- Add two containers of salsa. Bring to a simmer, then turn down the heat to medium low.
- Add evaporated milk and velveeta: Add the evaporated milk and velveeta and cook for 2 more minutes or until the velveeta melts. Stir in 2 cups of the jack cheese and cook for another minute until it melts.
- Top with cheese and broil: Turn off the heat. Sprinkle the remaining jack cheese over the top of the dip and place the skillet over the broiler for about 5 minutes or until browned and bubbly. Watch it so it doesn't burn.
- Garnish and serve: Garnish with fresh cilantro and serve with tortilla chips.
- Enjoy!

