

Green Chile Queso

You can cross one thing off your to-do list as you prep for Game Day! This Green Chile Queso brings a touch of spicy Pueblo Chiles into your party complimented with the silky smooth and delightfully meltable Krakow®.

Ingredients

2 large roasted Pueblo chiles
1/2 pound **Krakow®**, cut into 1/2-inch cubes
1/2 pound **Springside Pueblo Jack** cheese, cut into 1/2-inch cubes*
2 teaspoons cornstarch
1 tablespoon olive or vegetable oil
1 teaspoon minced fresh garlic, about 1 medium clove
1/2 teaspoon ground cumin
1/4 teaspoon chipotle chili powder
1/4 teaspoon cayenne pepper
5 ounces evaporated milk
3 tablespoons finely chopped fresh cilantro
2 tablespoons finely chopped scallions
Kosher salt, to taste

* For even more heat, substitute for our Springside Ghost Pepper or Habanero Jack. For less heat, use Roasted Red Pepper Jack.

Directions

If you are using unroasted Pueblo Chiles, roast them over an open flame on a gas stove or grill until skins are completely charred. Place in a bowl, cover with plastic wrap, and let sit until cooled, 5-10 minutes. Peel off charred skins; remove stems and seed. Place 2 large Pueblo Chiles in a food processor fitted with a steel blade and pulse until very finely chopped, stopping to scrape down side of bowl as necessary.



Place 1/2 lb of Krakow® and 1/2 lb of Springside Pueblo Jack cubed cheese in a medium bowl and toss with cornstarch until evenly coated.

Heat 1 tbs oil in a medium saucepan over medium-high heat until shimmering. Stir in 1 tsp garlic, 1/2 tsp cumin, 1/4 tsp chipotle chili powder, and 1/4 tsp cayenne pepper and cook until fragrant, about 30 seconds.

Stir in 5 oz. evaporated milk and chopped Pueblo chilies and bring to a boil. Reduce heat to low and add in cheese. Stir constantly until cheese is melted and smooth. Stir in 3 tbs fresh cilantro and 2 tbs scallions. Season with salt to taste and top with diced tomatoes and a sprinkle of cilantro. Transfer to a bowl and serve immediately.