



Queso Dip

Classic queso made with a blend of cheese, jalapeno, chilies, and Prairie Farms® whole milk. Great to make ahead and simmer in a slow cooker to snack on all day long.

INGREDIENTS:

- 2 Tbsp avocado oil
- 1/2 sweet yellow onion, diced
- 3 cloves garlic, minced
- 1 jalapeño, minced
- 3/4 cup white American cheese, shredded
- 1/2 cup pepper jack cheese, shredded
- 1 cup Prairie Farms® whole milk
- 1 (4 oz.) can green chilies
- 1 medium tomato, diced
- 2 Tbsp fresh cilantro, chopped
- Salt, to taste
- Ground black pepper, to taste





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DIRECTIONS:

1. In a large skillet, heat oil over medium heat. Sauté onions until soft, about 5 minutes. Add garlic and jalapeño, sauté until fragrant, about 1 minute.
2. Add cheese and milk, stirring frequently until melted. Stir in green chilies, tomato, and cilantro. Add salt and pepper to taste.
3. Serve immediately with tortilla chips.

*Recipe and photo courtesy of Prairie Farms®.
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