

## Green Chili Queso

### **Ingredients:**

- 8 roasted Whole Hatch Green Chilies
- 1 med Tomato
- 5 Garlic cloves
- 2½ cups Water
- 1 tbsp Corn starch
- 1 lb Velveeta, cubed
- 4 oz Longhorn Cheddar cheese, cubed

### **Directions:**

- Peel the green chilies and remove stems and seeds; place in blender.
- Core and quarter tomato and place in blender.
- Peel garlic cloves and place in blender.
- Add water and puree.
- Pour into saucepan and cook over medium heat for about 12 minutes.
- Mix the corn starch in a small amount of water and whisk quickly into green chili mixture to slightly thicken.
- Turn heat down to low and add Velveeta and Cheddar stirring constantly until melted.
- Place in bowls for dipping and serve warm.