



Green Chile Queso

Serves 10-12

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

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.