Queso blanco



Summary

Yield: 2
Prep Time: 5 minutes

Queso blanco

Category: Dips
Cuisine: American

Ingredients

- 1 tbsp olive oil
- 1/4 cup white onion finely diced
- 1 large jalapeno, seeds removed, finely diced
- 12 oz white american cheese, shredded
- 4 oz Monterrey Jack Cheese, shredded (not pre-shredded)
- 1 cup cream, half&half, or whole milk
- 1 roma tomatoes, seeds removed and diced
- 1 small bunch cilantro, roughly chopped

Instructions

Heat the oil in a saute pan over medium heat. Saute the onion and pepper until softened and reduce heat to medium-low. Stir in the shredded cheese and 1/4 cup of the cream. Quickly stir until the cheese is melted. Add the tomatoes, cilantro, and additional cream a little at a time until you reach desired consistency. Serve immediately with tortilla chips, tortillas, or on tacos, burritos, etc.