

## Chili Queso Dip

*This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at [Ravenouskitchen.com](http://Ravenouskitchen.com) or in her cookbook, *One Pan Whole Family*.*

### Ingredients

- 3 jalapeño peppers
- 1 small onion
- 3 cloves garlic
- 2 tablespoons fresh cilantro
- 2 limes
- 3 tablespoons butter
- 2 tablespoons taco seasoning
- 2 tablespoons flour
- 1 1/2 cups half-and-half
- 8-oz. Monterrey Jack, shredded
- 8-oz. sharp Cheddar
- One 10-oz. can Rotel Diced Tomatoes and Green Chilies
- One 15-oz. can chili with no beans
- 8-oz. cream cheese, cubed
- Salt and freshly ground black pepper
- Sour cream and chopped avocado as a garnish
- Corn chips, as an accompaniment



### Method

1. On a large cutting board, mince the jalapeño and garlic (keep the seeds of the jalapeño if you want it extra spicy.) Finely chop the onion. Chop the cilantro and set it aside. Quarter the limes.
2. Heat the butter in a large saucepan over medium-high heat. When it sizzles, add the jalapeno, garlic and onion. Sauté the vegetables until they are soft and fragrant, about 4 minutes.
3. Stir in the taco seasoning, flour and cook, stirring for 1 minute. Stir in the half and half and continue to stir until the sauce thickens and bubbles, about 2 minutes. Reduce the heat to low and stir in the Monterrey Jack and Cheddar cheese in increments, adding more as it melts. Stir in the Rotel tomatoes and chili. Once the mixture is hot, add the cream cheese, stirring until no lumps remain.
4. Season the dip with lime, salt and pepper to taste. Garnish with sour cream and avocado and sprinkle with cilantro. Serve hot with chips and extra lime on the side.