

# CHORIZO CON QUESO

SIMPLE RECIPE

## INGREDIENTS

- 12oz APCO Chorizo Especial
- 1 cup diced onion
- 3 cloves minced garlic
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1 ½ cups milk, or more as needed
- 1 (12oz) bag shredded Mexican cheese blend
- 1 (4oz) can chopped green chilies

## DIRECTIONS

- Preheat the oven to 350 degrees F (175 degrees C).
- Heat a large skillet over medium heat. Cook and stir chorizo in the hot skillet until browned and crumbly, 5 to 7 minutes. Add onion and garlic and cook until transparent, 4 to 5 minutes more.
- Melt butter in saucepan over medium-high heat until sizzling. Stir in flour and whisk until a paste forms, about 5 minutes. Whisk in milk and continue to cook, whisking, chilies. Continue stirring until smooth and thick.
- Transfer mixture into a shallow baking dish.
- Bake in the preheated oven until browned, about 25 minutes.



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