SMOKEY POBLANO QUESO FUNDIDO SKILLET

This Smoky Poblano Queso Fundido Skillet stars poblano peppers roasted to a deep char, releasing their smoky flavors into a cast iron skillet bubbling with melty cheese.



Ingredients:

- Smokey Poblano Cheese Soup #825600
- Oaxaca or Chihuahua
- Queso
- Chorizo
- Tortilla Chips

Instructions:

- 1. Cook the chorizo in a large sauté pan.
- 2. Once the chorizo is fully cooked, add the Poblano soup, Queso, and Chihuahua cheese.
- 3. Simmer on low until a thick consistency.
- 4. Serve with tortilla chips.



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