

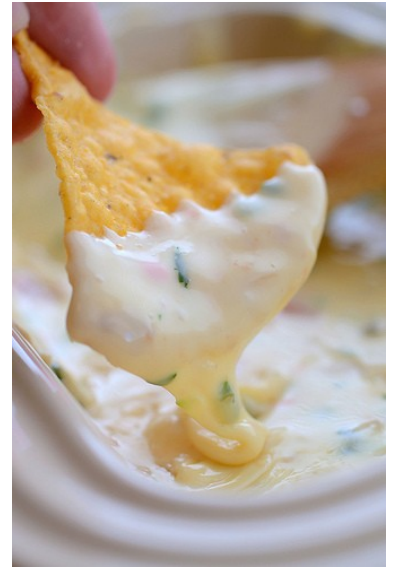
# Queso blanco

## 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.



## Summary

**Yield:** 2

**Prep Time:** 5 minutes

**Category:** Dips

**Cuisine:** American