



VEGETARIAN CHORIZO CHEESE DIP

INGREDIENTS

14 oz. Plant-Based Chorizo
2 T vegetable oil
28 oz. can of diced tomatoes, drain well
7 oz. can of diced green chilies,
drain well
1 cup evaporated milk*
2 cups Monterey jack cheese*,
shredded
2 green onions, sliced into rounds
Your choice of chips or crisp crackers
for dipping

* or your favorite vegan alternative

TIME: 30 mins (Prep Time 10 mins / Cook Time 20 mins) **SERVES:** 10-15 **TYPE:** Vegetarian

INSTRUCTIONS

- 1 Heat vegetable oil in a large frying pan on medium heat. Add chorizo and cook for 5 minutes, breaking into crumbles as you stir.
- 2 Add the drained diced tomatoes and green chiles to the skillet. Stir and cook until any moisture is gone.
- 3 Pour the evaporated milk into the skillet. Stir until heated.
- 4 Turn the heat to simmer, add 1 cup of the cheese. Stir until fully melted, repeat. Remove from heat.
- 5 Garnish with sliced green onion and serve with crisp crackers or chips.

QUICK TIP



It's also delicious when served with crusty bread and veggie sticks