JANE SMITH LIFESTYLE

Easy Game Day Queso

Prep: 10 min | Cook: 15 min | Serves: 8–10



Warm, creamy queso loaded with cheddar, Monterey Jack, tomatoes and green chiles.

Ingredients

- 1 tbsp butter
- 1 small jalapeño, finely diced
- 1 can (10 oz) diced tomatoes with green chiles, drained
- 8 oz cream cheese, cubed
- 1 cup milk
- 2 cups freshly shredded cheddar
- 1 cup freshly shredded Monterey Jack
- 1/2 tsp cumin
- 1/4 tsp garlic powder
- Tortilla chips, for serving

Directions

1. Melt butter in a saucepan over medium-low heat and cook jalapeño for 2–3 minutes.
2. Add tomatoes, cream cheese and milk. Stir until smooth.
3. Reduce heat to low and gradually add cheddar and Monterey Jack, stirring until melted before adding more.
4. Stir in cumin and garlic powder. If the queso becomes too thick, add a splash of milk.
5. Serve warm with tortilla chips.

Jane's Note

Keep this warm in a small slow cooker during the game. Stir occasionally and add a little milk if needed.

Storage: Refrigerate leftovers promptly in a covered container.

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