

Chile Con Queso



Ingredients:



Meat Mixture:

- 1 tablespoon vegetable oil
- 1 pound 80/20 ground beef chuck
- 1/2 medium onion, chopped
- 1/2 green bell pepper, chopped
- 2 cloves garlic, chopped

- Salt and pepper, to taste
- 1 1/2 teaspoons ground cumin
- 1 teaspoon chili powder
- 1 cup chicken stock

Queso Mixture:

- 2 tablespoons [Hiland Dairy Unsalted Butter](#)
- 1/4 medium onion, finely chopped
- 1/2 large poblano pepper, finely chopped
- 2 jalapeño peppers, finely chopped
- 1 clove garlic, chopped
- 1 medium tomato, chopped
- 1/2 teaspoon salt
- 1/2 teaspoon ground cumin
- 2 tablespoons all-purpose flour
- 1 cup (or more) [Hiland Dairy Milk](#)
- 1/4 cup hot taco sauce
- 4 ounces [Hiland Dairy Monterey Jack Cheese](#), grated
- 4 ounces [Hiland Dairy Sharp Cheddar Cheese](#), grated

Toppings:

- Pico de gallo
- Guacamole
- [Hiland Dairy Sour Cream](#)

Directions:

Heat oil in a large skillet over high heat.

Cook beef until just browned, but not cooked all the way through; about 6 minutes.



Using a slotted spoon, transfer the meat to a bowl, leaving as much fat in the pan as possible.

Reduce heat to medium and cook onion, bell pepper and garlic, stirring until tender but not browned; about 6 minutes.



Season vegetables with salt and pepper.

Add cumin and chili powder and cook for an additional minute.

Add chicken stock and reserved meat. Bring to a simmer.

Stir until the liquid is evaporated, scraping up any brown bits from the skillet; about 9 minutes.

Season with salt and pepper.

Remove from heat and set aside.

Melt butter in a medium saucepan over medium heat.



Cook onion, poblano pepper, jalapeno peppers and garlic, stirring until tender; about 9 minutes.

Add tomatoes, season with salt and cumin, and continue to cook until juices evaporate; about 6 minutes.



Stir in flour and cook for an additional minute.

Whisk in milk, cooking until mixture comes to a boil and thickens; about 4 minutes.



Reduce heat to low.

Gradually add cheeses, stirring constantly until cheeses are completely melted and queso mixture becomes smooth. *Tip: Add more milk if it's too thick.*



Spread meat mixture on the bottom of a 2-quart baking dish.



Pour queso mixture over the meat mixture.

Top with heaping spoonfuls of your favorite pico de gallo, guacamole and Hiland Dairy Sour Cream.

Serve hot with tortilla chips.