



Chile Con Queso

– Makes about 2 cups (or eight 1/4 cup servings) –

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Ingredients

1 tablespoon Cabot **Salted Butter**
1 tablespoon **King Arthur** Unbleached All-Purpose Flour
3/4 cup mild, medium or hot tomato salsa
1/4 cup Cabot **Sour Cream**
8 ounces Cabot **Extra Sharp Cheddar** or Cabot **Sharp Cheddar**, grated (about 2 cups)
Tortilla chips

Directions

MELT butter in saucepan over medium heat. Add flour and stir for about 30 seconds to cook flour.

STIR in salsa and cook, stirring, until mixture is simmering. Stir in sour cream.

ADD cheese and continue stirring until cheese is completely melted and mixture returns to simmer.

TRANSFER to bowl and serve hot, surrounded with chips.

Nutrition Facts

Calories: 146

% Daily Value

Total Fat: 12g	18%
Saturated Fat: 6.5g	33%
Cholesterol: 38mg	13%
Sodium: 375mg	16%
Carbohydrates: 4g	1%
Dietary Fiber: 0.5g	2%
Protein: 7.5g	
Calcium: 208mg	21%

