



# Chorizo Cheese Dip

## Ingredients:

1 Tbsp butter

1/2 tsp salt

1/2 cup minced yellow onion

8 ounces chorizo, casings removed and diced

2 Tbsp flour

1 1/2 cups milk

8 ounces cream cheese

1 1/2 cups medium cheddar cheese, grated

1 small can diced green chilies

1 can tomatoes and green chilies like Rotel (optional)

## Instructions:

Melt butter over medium heat. Add onion and salt and cook, stirring occasionally until translucent, about 2-3 minutes. Add the chorizo and cook, breaking into smaller pieces, until it is cooked through, about 5 minutes. Remove all but 1 Tbsp of the drippings. Add flour and stir constantly for 1-2 minutes. Gradually whisk in the milk and cook over medium heat until thickened, about 4 minutes. Add cream cheese in small pieces and stir to combine as it melts. Reduce heat to low and add the cheese 1/4 cup at a time, stirring until each addition is melted before adding more. Stir in the green chilies and tomatoes if desired.