

# Creamy Queso with Sausage

## Ingredients

- 1 tablespoon vegetable oil
- 6 oz. fresh chorizo, casings removed
- 2½ cups half-and-half
- 8 oz. Velveeta cheese, cut into cubes
- 8 oz. Monterey Jack cheese, grated
- 8 oz. sharp cheddar, grated
- 2 tablespoons chopped canned chipotle chiles in adobo
- 1¼ teaspoon kosher salt
- ¾ teaspoon ancho chile powder
- ¾ teaspoon chipotle chile powder
- 2 oz. crumbled Cotija cheese or queso fresco

## Preparation

Heat oil in a large skillet over medium-high heat. Add chorizo and cook, stirring and breaking up with a spoon, until browned and crisp, 8–10 minutes; set aside.

Heat half-and-half and Velveeta in a large heavy saucepan over medium heat, stirring occasionally, until Velveeta is melted, 6–8 minutes. Add Monterey Jack and cheddar; cook, stirring, until mixture is smooth. Mix in chipotle chiles, salt, and both chile powders.

Transfer queso to a warm dish and top with Cotija cheese and reserved chorizo.

**DO AHEAD:** Queso (without toppings) can be made 2 days ahead. Cover and chill.