

Queso Fundido with Mushrooms and Olives

Serve this appetizer hot out of the oven while the cheese is melty with tortillas or chips and some fresh salsa. You can use fresh or dried chiles in this recipe. When using dried chiles, soak for a bit and it is easier to slice into strips.

2	Tablespoons	olive oil	¼	pound	mushrooms coarsely chopped
¼	cup	onion, diced	⅓	cup	olives, pitted & sliced (black, green or kalamata)
1		poblano or ancho chile, seeded and cut into 1/2" strips	2	cups	Monterey Jack cheese shredded
½		jalapeno chile, seeded & minced	8		warm corn tortillas or chips
1	clove	garlic clove, minced	2	ounces	tomato salsa (optional)

- 1 Add olive oil to an ovenproof skillet, cook onion, chiles and mushrooms until soft. Add olives and garlic and let sizzle for a minute. Remove from heat.
- 2 Add cheese and give it all a stir. Place in 400° oven for 10 minutes or until cheese is melted and bubbly. Serve immediately with tortillas or chips and salsa.

Servings: 4

Preparation Time: 5 minutes

Cooking Time: 15 minutes

Total Time: 20 minutes

Oven Temperature: 400°F

Nutrition Facts

Nutrition (per serving): 413 calories, 234 calories from fat, 26.7g total fat, 50.3mg cholesterol, 523mg sodium, 305.4mg potassium, 27.6g carbohydrates, 4.4g fiber, 2.3g sugar, 18.2g protein.

Source

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