

# 5-INGREDIENT WHITE QUESO

1 lb pepper jack cheese

8 oz full-fat cream cheese

$\frac{1}{2}$  cup full-fat sour cream

1 10oz can original Rotel tomatoes & green chilies, drained

$\frac{3}{4}$  cup whole milk (if needed)

\*optional\*

1 tsp garlic powder

1 tsp onion powder

1 tsp chili powder

\*NOTE: I have gotten mixed feedback about using low-fat substitutions so use full-fat dairy for best results!\*

\*NOTE 2: For smoother queso, try using half white American cheese and half pepper jack!\*

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## INSTRUCTIONS :

In a medium pot over LOW heat, combine the cheese, cream cheese, sour cream, and Rotel.

Let the mixture heat until the cheeses melt and a smooth cream forms, stirring often. This should take 15-20 minutes. Add the spices if desired. Add milk if needed.

Once melted, serve immediately, or transfer to a slow cooker with a "warm" setting to keep dip warm and melted. Enjoy!