

# SMOKEY POBLANO QUESO FUNDIDO SKILLET



This Smoky Poblano Queso Fundido Skillet stars poblano peppers roasted to a deep char, releasing their smoky flavors into a cast iron skillet bubbling with melty cheese.






## Ingredients:

- Smokey Poblano Cheese Soup
- Oaxaca or Chihuahua
- Queso
- Chorizo
- Tortilla Chips

## Instructions:

1. Cook the chorizo in a large sauté pan.
2. Once the chorizo is fully cooked, add the Poblano soup, Queso, and Chihuahua cheese.
3. Simmer on low until a thick consistency.
4. Serve with tortilla chips.

Product	Description	Code #	Pack Size
 <p>Smokey Poblano &amp; Cheese Soup</p>	<p>Infuse your menu with rich, smoky Southwest flavors. This creamy soup features roasted poblano peppers, sweet corn, and red bell peppers simmered in a velvety cheese sauce with a touch of chipotle heat.</p> <p>   </p>	0662459	2/8 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



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