



# Queso Fundido Casserole

## INGREDIENTS

1 (7.06-oz.) pkg. shredded Chihuahua cheese, divided  
1 (7-oz.) pkg. shredded Oaxaca cheese, divided  
½ (8-oz.) pkg. Hy-Vee cream cheese, softened  
2 tbsp vegetable oil  
6 Hy-Vee taco-size flour tortillas  
½ (9-oz.) pkg. Mexican ground pork chorizo  
1 cup Hy-Vee Short Cuts chopped white onions  
½ medium green bell pepper, seeded and chopped  
1 small jalapeño, seeded and chopped  
2 clove(s) garlic, minced  
⅛ tsp kosher salt  
2 cups cherry tomatoes, chopped; plus additional for garnish  
Avocado, pitted, peeled, and sliced; for garnish  
Fresh cilantro, for garnish  
Smoked paprika, for garnish

## PREPARATION

- 1** Preheat oven to 400°. Stir together 1 cup Chihuahua, 1 cup Oaxaca, and cream cheese in a small bowl; set aside.
- 2** Heat oil in a large nonstick skillet. Fry tortillas, in batches, 1 to 2 minutes or until lightly browned, turning halfway through. Drain on paper towels; set aside.
- 3** Add chorizo, onions, green pepper, jalapeño, garlic, and salt to same skillet. Cook over medium heat 5 to 7 minutes or until chorizo is cooked through (165°), stirring occasionally to break chorizo into crumbles. Remove from heat.
- 4** To assemble casseroles, place 1 tortilla in each of 2 (6-inch) cast-iron skillets. Layer each with ⅓ cup chorizo mixture, ½ cup chopped cherry tomatoes, and ⅔ cup cream cheese mixture. Repeat layers with an additional 2 tortillas and remaining chorizo, chopped cherry tomatoes, and cream cheese mixture. Top with remaining 2 tortillas, ¾ cup Chihuahua cheese, and ¾ cup Oaxaca cheese.
- 5** Bake casseroles for 20 to 25 minutes or golden. Remove from oven. Garnish with avocado slices, cilantro, additional cut-up cherry tomatoes, and smoked paprika, if desired.

## NUTRITION FACTS

Calories: 620  
Total Fat: 38g  
Saturated Fat: 19g  
Trans Fat: 0g  
Cholesterol: 85mg

Sodium: 1170mg  
Carbohydrates: 41g  
Fiber: 2g  
Sugar: 4g  
Protein: 25g