



RECIPE BASKET

Mexican Fondue

- 16 ounces Velveeta® cheese
- 16 ounces cream cheese
- 1 14-ounce can cream corn
- 1 14.5-ounce can diced tomatoes, chili ready*
- 1 packet **D&Co. Kitchen Chile Con Queso Dip Mix**(dry)

In a microwave-safe bowl, combine Velveeta® cheese and cream cheese. Microwave for 3 minutes, then remove bowl and stir well. Microwave an additional 3 minutes or until cheeses are melted. Add corn, tomatoes, and Chile Con Queso Dip Mix. Stir to combine ingredients. Microwave for 3 minutes to heat through. Delicious served with tortilla chips. Makes 10 cups.

Awesome Au Gratin Potatoes

- 1 packet **D&Co. Kitchen Chile Con Queso Dip Mix**
- 2 cups sour cream
- 2 pounds frozen hash browns
- 1 cup water or milk
- 8 ounces mixed shredded cheddar and Monterey Jack cheese

Preheat oven to 350 F. Prepare packet of Chile Con Queso Dip Mix according to directions. Mix in hash browns, water and cheese. Place in a greased 13 x 9 pan. Cover with foil and bake for 1 hour. Remove foil and continue baking for 30 minutes.

Cheesy Taco-Mac

1 packet **D&Co. Kitchen Chile Con Queso Dip Mix**

1 1/2 cups uncooked rotini pasta (may use other pasta types)

1/2 pound ground beef

1 (approx. 1 1/4 ounce) packet taco seasoning

2 14.5-ounce cans diced tomatoes, undrained

1 1/2 cups water

1/2 teaspoon salt (*optional*)

In a Dutch oven or similar large pan, brown ground beef. Drain or rinse any fat from cooked meat. Add remaining ingredients. Mix well. Bring to a boil, then reduce heat to low. Cover tightly and simmer 20 minutes or until pasta is tender. May garnish with shredded cheddar cheese before serving. Serve immediately.

Quick and Easy Enchiladas

1 packet **D&Co. Kitchen Chile Con Queso Dip Mix**

2 cups sour cream

6 flour tortillas

1/4 cup red, green and yellow bell peppers, chopped

1 pound cooked ground beef with taco seasoning (may substitute chicken or turkey)

1 10-ounce can enchilada sauce

1/2 cup onion, chopped

1/4 cup olives, sliced

2 cups shredded cheddar cheese

Preheat oven to 350 F. Coat 13 x 9 pan with nonstick cooking spray. Combine Chile Con Queso Dip Mix with 2 cups of sour cream. Spread Chile Con Queso mixture onto each flour tortilla. Place cooked meat in center; cover with cheese, onion, peppers and olives. Roll tortilla and place seam side down into dish. Pour enchilada sauce over tortillas. Bake for 20 minutes. Top with extra cheese and onion. Bake for an additional 5 minutes or until cheese melts. Makes 6 enchiladas.

Mexican Layered Fiesta Dip

1 packet **D&Co. Kitchen Chile Con Queso Dip Mix**

1 pound ground meat (beef, turkey or venison), cooked

1 packet taco seasoning

1 cup shredded cheddar cheese or taco cheese

1 cup shredded/chopped lettuce

1 can refried beans

Chopped onions, chopped tomatoes, black olives (optional)

Mix Chile Con Queso Dip according to directions. Allow dip to chill a minimum of 8 hours. Cook ground meat. Drain and season with taco seasoning. Allow cooked, seasoned meat to cool. Spread dip on a platter or plate, leaving room around the rim. Spread refried beans on top. Sprinkle meat over dip on platter. Sprinkle shredded cheese over top of other layers. Sprinkle lettuce over entire platter. You may garnish the entire platter with chopped onions, chopped tomatoes, black olives, etc. If using guacamole or salsa fresca, simply add in whatever order you like. Use tortilla chips as dippers.