

EL BURRITO MERCADO, QUESO FIESTA

QUESO FIESTA, A cheesy fiesta!

Spice up the holiday with El Burrito mercado's QuesoFiesta!

Here's the meltdown to this easy cheesy delight:

1 tablespoon extra-virgin olive oil

2 medium tomatoes—cored, seeded and cut into 1/4-inch dice

2 serrano peppers, seeded and minced

1/2 cup chorizo

1 small onion, cut into 1/4-inch dice

Salt

1/2 pound Monterey Jack or Muenster cheese, shredded (3 cups)

1/4 cup chopped cilantro

1. In a large skillet, heat the olive oil. Add the chorizo and cook for about 5 minutes, then add to the large skillet, diced tomatoes, minced jalapeños, diced onion and about teaspoon or so of salt and cook over medium to high heat, stirring often, until veggies are softened, about 5 minutes. Drain the excess oil.
2. Reduce the heat to low. Add the cheese and cook, stirring constantly, until fully melted, about 30 seconds. Then quickly transfer the *QUESO FIESTA* to a serving bowl. Garnish with the cilantro and serve immediately with El Burrito Mercado flour tortillas or all natural stoneground corn chips.