



Total Time  
**MIN.**

Serving Size  
**2 CUPS/500ML**

Difficulty  
**EASY**

Perfect for a sharing appetizer, this cheesy dip is like a Mexican-style cheese fondue.

Yields  
**8**

## INGREDIENTS

	WEIGHT	MEASURE
olive oil	1 tbsp	15 mL
raw chorizo sausage, removed from casings (about 4 sausages)	1 lb	500 g
diced onion	1 1/2 cups	375 mL
shredded Cheddar cheese	1 1/2 lbs	681 g
shredded Monterey Jack cheese	1 lb	454 g
all-purpose flour	1 tbsp	15 mL
lager	2 cups	500 mL
Campbell's Verve Roasted Poblano and White Cheddar Soup with Tomatillos	1 pouch (4 lb)	1 pouch (1.81 kg)
crumbled cooked chorizo sausage	1/2 lb	375 mL
diced tomatoes	3/4 cup	175 mL
sliced green onions	1 cup	250 mL
fresh cilantro leaves	3/4 cup	175 mL
tortilla chips	4 bags (275 g each)	4 bags (275 g each)

## INSTRUCTIONS

1. Heat oil in large Dutch oven set over medium heat; cook chorizo and onion over medium heat for 8 to 10 minutes or until chorizo is browned.
  2. Toss shredded Cheddar and Monterey Jack with flour. Set aside.
  3. Stir lager into chorizo mixture; bring to boil. Cook for about 5 minutes or until reduced by half. Reduce heat to medium; stir in soup.
  4. Add handfuls of cheese mixture to soup, stirring often, until incorporated. Simmer for 4 to 5 minutes or until cheese is melted and dip is thickened. (Makes 16 cups). Keep warm for service.
- Spoon 2 cups (500mL) dip into 2-cup (500 mL) baking dish. Top with 2 tbsp (30 mL) sausage, 1 tbsp (15 mL) diced tomato, 2 tbsp (30 mL) green onions and 1 tbsp (15 mL) cilantro leaves. Serve with 1/2 bag tortilla chips.

### Tip

- Alternatively, reheat gently in 325°F (163°C) oven with 1 tbsp (15 mL) Cheddar cheese grated over top.
- Substitute Swiss cheese for Monterey Jack cheese if desired.

Tips: