Chorizo & Poblano Fundido

Campbell's Foodservice

TOTAL TIME	SERVING / SIZE	SERVINGS
60 min	2 cups	8



A flavourful, cheesy dip, with a savoury blend of tomatillos, onion, cheddar cheese, and hearty chorizo sausage. This creamy, zesty dish is perfect for dipping. Perfect for sharing.

MADE WITH

***Verve*® Roasted Poblano & White Cheddar Soup with Tomatillos**
CASE CODE 26820

Ingredients

15 mL	Olive oil
500 g	Raw chorizo sausage, removed from casings (about 4 sausages)
375 mL	Onion, diced
681 g	Cheddar cheese, shredded
454 g	Monterey Jack cheese, shredded
12 g	All-purpose flour
500 mL	Lager
1 pouch (1.81 kg)	*Verve*® Roasted Poblano & White Cheddar Soup with Tomatillos
Toppings:	
226.8 g	Chorizo sausage, crumbled, cooked
180 g	Tomatoes, diced
250 mL	Green onions, sliced
175 mL	Cilantro leaves, fresh
Serve with:	
4 bags (275 g each)	Tortilla chips

Directions

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 Roasted Poblano and White Cheddar Soup with Tomatillos.
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.

To Serve

Spoon 2 cups (500mL) dip into 2-cup (500 mL) baking dish. Top with 2 tbsp (30 g) sausage, 1 tbsp (15 g) diced tomato, 2 tbsp (30 g) green onions and 1 tbsp (12 g) cilantro leaves. Serve with 1/2 bag tortilla chips.

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