

CHILI CON QUESO

MAKES 3 CUPS



- 1 pound pasteurized process cheese spread, cut into cubes
- 1 can (10 ounces) diced tomatoes with green chilies, undrained
- 1 cup sliced green onions
- 2 teaspoons ground coriander
- 2 teaspoons ground cumin
- $\frac{3}{4}$ teaspoon hot pepper sauce
- Green onion strips (optional)
- Hot pepper slices (optional)

SLOW COOKER DIRECTIONS

Combine all ingredients except green onion strips and hot pepper slices in slow cooker until well blended. Cover and cook on LOW 2 to 3 hours or until hot.* Garnish with green onion strips and hot pepper slices, if desired.

Serving Suggestion: Serve Chili con Queso with tortilla chips. Or, for something different, cut pita bread into triangles and toast in preheated 400°F oven for 5 minutes or until crisp.

**Chili will be very hot; use caution when serving.*

