



JERNEJ KITCHEN

MEXICAN-INSPIRED QUESO FUNDIDO

This Mexican-inspired Queso Fundido is a tasty snack or appetizer for picnics, celebrations, and gatherings. The melted cheese will leave you craving more.

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
COOK AND BAKE:	20	MINUTES
TOTAL TIME:	30	MINUTES

QUESO FUNDIDO

300 g (10.5 oz) Žito nogometni bread, to serve (or tortilla chips)

1 tbsp olive oil, for bread

½ tsp fajita seasoning mix

400 g (1 pound) chorizo

1 tsp olive oil, for chorizo

½ onion

½ green bell pepper

3 tbsp canned corn

300 g (10.5 oz) Gauda cheese, grated

100 g (3.5 oz) Cheddar cheese, grated

1 tsp cornstarch

BREAD (OPTIONAL)

Cut the Žito nogometni kruh (or other local bread) into thin slices. Cut the large slices into three parts. Line a large baking sheet with parchment paper. Drizzle with olive oil and season with fajita seasoning. Place in a preheated oven and bake for 10 - 12 minutes at 210 °C / 410 °F.

PREPARE THE MEAT AND VEGETABLES

Place a pan over medium heat. Add the oil and chopped chorizo. Using a spoon, crush large parts of the chorizo to get a ground meat texture. Sauté for 6 - 8 minutes to become golden-brown. Finely dice the onion and bell peppers and add to the meat. Stir and cook for 3 - 4 minutes. Add the canned (rinsed and drained) corn, stir, and cook for a minute.

QUESO FUNDIDO

In a bowl, combine shredded Gauda, shredded Cheddar, and cornstarch. Spread the cheese all over the meat and veggies. Cover with a lid and cook for 6 - 8 over low heat for the cheese to melt. Serve with the toasted bread or tortilla chips.

TOOLS AND EQUIPEMENT Sponsored

kitchen knife
cutting board
bakign sheet
parchment paper
bowl
pan with a lid