

Cheesy Nacho Dip



INGREDIENTS

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| 2 Tablespoons Olive Oil | 4 Tablespoons Sour Cream |
| 1 Cup Yellow Onion, chopped | 2 Tablespoons Fresh Cilantro, chopped |
| 2 teaspoons Minced Garlic | Tortilla Chips |
| 1 teaspoon Cajun Spice | |
| 1 teaspoon Chili Powder | |
| 1 Cup Tomato, chopped & seeded | |
| 8 oz White Cheddar Cheese (1/2 pound), shredded (about 2 cups) | |
| 8 oz Monterey Jack Cheese (1/2 pound), shredded (about 2 cups) | |
| 1 Cup Canned Mild Chiles, chopped | |

PREPARATION

1. Heat the oil in a medium saucepan over medium heat until hot, about 1 minute.
2. Add the onion, garlic, Cajun Spice and chili powder and cook, stirring, until soft, about 4 minutes.
3. Stir in the tomato and cook, stirring, for another 2 minutes.
4. Reduce the heat to medium-low and add the cheeses and chiles. Cook, stirring continuously, until the cheese is melted.
5. Stir in the sour cream and cilantro. Add a bit of salt and pepper to taste if desired. Serve warm.

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