RECIPE

Scott's Iron Skillet Queso

Yummy Queso!



Prep: 15 | **Cook:** 20-25 | **Servings:** 8-10

Ingredients

- 1 pound ground beef
- 1 Scott's gluten-free taco seasoning
- 1 (8-ounce) block pepper jack cheese, cut into large cubes
- 1 (8-ounce) block Colby Jack cheese, cut into large cubes
- 1 (8-ounce) block cream cheese, cut into large cubes - if you are not a fan of cream cheese only use half. This will tone down the recipe and keep the consistency smooth without being too overwhelming
- 1 (10-ounce) can Rotel® diced tomatoes with green chilies, undrained
- 1 (4-ounce) can diced green chilies (optional if using Original Rotel; recommended if using Mild Rotel or if you prefer extra chile flavor)

Directions

1. Preheat the oven to 350°F.

2. Brown the beef.

* In a large skillet over medium heat, cook the ground beef until no longer pink.
* Drain excess grease if needed.
* Stir in the taco seasoning with a small splash of water until evenly coated.

3. Assemble the queso.

* In a large cast iron skillet, place the pepper jack, Colby Jack, and cream cheese.
* Pour the undrained Rotel over the cheese.
* Add the diced green chilies, if using.

4. Bake.

* Place the skillet in the oven for 15–20 minutes, or until the cheeses are soft and beginning to melt.

5. Stir and combine.

* Remove the skillet from the oven and stir until the cheeses are mostly smooth.
* Fold in the seasoned ground beef until evenly distributed.

6. Finish baking.

* Return the skillet to the oven for 5–10 minutes, or until the queso is hot, bubbly, and completely melted.

7. Serve.

* Serve directly from the cast iron skillet with your favorite gluten-free tortilla chips.
* Keep warm for the best consistency.

Notes

* Freshly cubed block cheese melts much better than pre-shredded cheese.
* If the queso becomes too thick, stir in a few tablespoons of milk or heavy cream until it reaches your desired consistency.
* Want more heat? Add diced jalapeños or a dash of cayenne pepper before baking.
* Leftovers reheat well over low heat or in the microwave with a splash of milk.