Butternut Queso Fundido
From – Katie Barreira – Cooking Light

1 tsp canola oil
\(\frac{3}{4}\) cup diced red onion
1 ½ Tbsp flour
\(\frac{1}{4}\) cup unsalted chicken stock
10 oz cooked butternut squash
1 Tbsp minced chipotle chili in adobo sauce
2 tsp adobo sauce
3 oz shredded part-skim mozzarella cheese, divided
3 oz shredded reduced fat Mexican cheese blend, divided
1/3 cup very thinly sliced radishes
\(\frac{1}{4}\) cup fresh cilantro leaves
3 Tbsp sliced green onions
2 Tbsp thinly sliced jalapeno pepper
tortilla chips or celery sticks for dipping

• Heat oil in a medium cast-iron skillet over medium heat.
• Add onion and cook 5 min or until softened.
• Add flour and cook 2 min, stirring constantly.
• Add stock, squash, chipotle, and adobo sauce and bring to a boil.
• Reduce heat to medium-low and add 2 oz of the mozzarella cheese and 2 oz of the Mexican cheese blend. Cook 2 min or until smooth, stirring until cheese melts.
• Preheat broiler to high.
• Sprinkle remaining cheeses over top. Broil for 2 min or until cheese is bubbly and lightly browned.
• Top with radishes, cilantro, green onions, and jalapenos.
• Serve with tortilla chips and celery sticks.

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