

QUESO FUNDIDO *with* POBLANOS *and* ONIONS

Yield: 4 - 6 servings

method:

- Preheat oven to 375° F.
- Heat oil in an oven-proof skillet over medium heat.
- Add onion and cook until lightly browned, stirring regularly, about 5 - 7 minutes.
- Add pepper strips to skillet and cook several minutes until softened.
- Add shredded cheese and stir to combine.
- Place cheese and vegetable mixture in a small oven-safe dish and bake until cheese is fully melted, about 10 minutes.
- Top with salsa and bake an additional 2 - 3 minutes.
- Garnish with cilantro and serve with warm tortillas.

ingredients:

1 tablespoon olive oil
½ small white onion, thinly sliced
1 poblano chile or red bell pepper, roasted, peeled, seeded, and sliced into thin strips
4 ounces **Solé!**[®] **Queso Quesadilla**, shredded
4 ounces **Ostenborg**[®] **Jalapeño Havarti**, shredded
1 cup Frontera[®] Jalapeño Cilantro Salsa or Frontera[®] Tomatillo Salsa
Fresh cilantro, chopped (optional)
8 - 10 small corn or flour tortillas, warmed