

Chili Con Queso

- One 1-pound package refrigerated regular Jimmy Dean® Pork Sausage
- One 2-pound block processed white cheese (queso blanco)
- One 10-ounce can diced tomatoes and green chiles
- 1 7 oz can chopped green chiles
- Chips, for serving

Instructions:

1. Brown the Jimmy Dean® Pork Sausage in a large nonstick skillet, breaking the sausage up as you go. Once browned, drain off some of the fat.
2. Chop the cheese block into cubes and add to the pan with the diced tomatoes and green chiles -including the juices.
3. Cook over a low heat until it all starts coming together.

Serve with chips.

You could even prepare this in your slow cooker. Set it on low for about 2 hours. Then lower it to the warm setting.

