

# Bacon & Chile Queso Fundido

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## Yield: 32 tablespoon of queso

4 slices bacon  
1 poblano chile pepper, halved lengthwise, seeded and chopped  
1 clove garlic, minced  
4 ounces cream cheese, softened  
1 package (8 ounce) Queso Quesadilla cheese with a Touch of Philadelphia, shredded

## Preparation Time: 15 minutes

Preheat the oven to 350 degrees.

Cook the bacon in a skillet. Remove the bacon from the skillet. Reserve one tablespoon of drippings in the skillet.

Add the chiles and garlic to the skillet. Cook and stir for 3 minutes or until tender.

Crumble the bacon. Spread the cream cheese onto the bottom of a nine-inch pie plate. Cover with half of the bacon crumbles and half of the chiles. Top with the shredded cheese, remaining bacon and chiles.

Bake for 10 to 12 minutes or until hot and bubbly.

Start to Finish Time: 37 minutes

## VARIATION

Omit poblano chile and garlic.  
Prepare recipe as directed, substituting 1/2 lb. chorizo, cooked and drained, for the cooked bacon.

## SUBSTITUTE

Prepare using KRAFT Shredded Monterey Jack Cheese.

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Per Serving (excluding unknown items): 546 Calories; 52g Fat (85.1% calories from fat); 16g Protein; 4g Carbohydrate; trace Dietary Fiber; 146mg Cholesterol; 740mg Sodium. Exchanges: 2 1/2 Lean Meat; 0 Vegetable; 9 Fat.

Appetizers

## Per Serving Nutritional Analysis

Calories (kcal):	546	Vitamin B6 (mg):	.1mg
% Calories from Fat:	85.1%	Vitamin B12 (mcg):	.9mcg
% Calories from Carbohydrates:	3.0%	Thiamin B1 (mg):	.2mg
% Calories from Protein:	11.9%	Riboflavin B2 (mg):	.3mg
Total Fat (g):	52g	Folacin (mcg):	16mcg
Saturated Fat (g):	29g	Niacin (mg):	2mg

**Monounsaturated Fat (g):** 17g  
**Polyunsaturated Fat (g):** 3g  
**Cholesterol (mg):** 146mg  
**Carbohydrate (g):** 4g  
**Dietary Fiber (g):** trace  
**Protein (g):** 16g  
**Sodium (mg):** 740mg  
**Potassium (mg):** 270mg  
**Calcium (mg):** 99mg  
**Iron (mg):** 2mg  
**Zinc (mg):** 1mg  
**Vitamin C (mg):** 9mg  
**Vitamin A (i.u.):** 1618IU  
**Vitamin A (r.e.):** 487 1/2RE

**Caffeine (mg):** 0mg  
**Alcohol (kcal):** 0  
**% Refuse:** n n%

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### Food Exchanges

**Grain (Starch):** 0  
**Lean Meat:** 2 1/2  
**Vegetable:** 0  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 9  
**Other Carbohydrates:** 0

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## Nutrition Facts

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### Amount Per Serving

**Calories** 546 Calories from Fat: 464

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### % Daily Values\*

<b>Total Fat</b>	52g		80%
Saturated Fat	29g		147%
<b>Cholesterol</b>	146mg		49%
<b>Sodium</b>	740mg		31%
<b>Total Carbohydrates</b>	4g		1%
Dietary Fiber	trace		0%
<b>Protein</b>	16g		
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<b>Vitamin A</b>			32%
<b>Vitamin C</b>			16%
<b>Calcium</b>			10%
<b>Iron</b>			10%

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*\* Percent Daily Values are based on a 2000 calorie diet.*