

Chorizo Queso with Potato Skins

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Servings: 6

POTATO SKINS

6 small (four ounce ea) Yukon gold potatoes

2 tablespoons olive oil

Kosher salt

CHORIZO QUESO

8 ounces mild white cheddar cheese, coarsely grated

8 ounces Monterey Jack cheese, coarsely grated

1 tablespoon flour

6 ounces fresh chorizo, casings removed

2 scallions, finely chopped

1 jalapeno pepper, finely chopped

1/4 cup fresh cilantro, chopped

Kosher salt

3/4 cup lager beer

pico de gallo (for serving)

Make the potato skins: Preheat the oven to 425 degrees. Prick the potatoes all over with a fork. Microwave on HIGH for 5 minutes. Transfer the potatoes to a rimmed baking sheet lined with parchment paper. Roast until tender, 10 to 15 minutes.

When cool enough to handle, halve the potatoes lengthwise. Remove the flesh, leaving a 1/4-inch shell. Brush the shells with oil. Return to the oven. Roast until golden brown and crisp, 10 to 15 minutes. Sprinkle with 1/2 teaspoon of Kosher salt.

Make the queso: In a large bowl, combine the cheeses and flour.

In a medium saucepan, cook the chorizo on medium heat until crispy, about 8 to 10 minutes, breaking up with a wooden spoon into small pieces. With a slotted spoon, transfer to a paper towel-lined plate.

Return the saucepan to medium heat. Add the scallions, jalapeno, cilantro and a pinch of salt. Cook until tender, 1 to 2 minutes.

Whisk in the beer. Bring to a simmer, stirring occasionally and scraping up any browned bits. Add the cheese mixture, one-quarter-cupful at a time, stirring constantly until smooth. Stir in one-half of the chorizo.

Transfer to a serving dish. Top with the remaining chorizo and spoon pico de gallo on top.

Serve with the potato skins.

Per Serving (excluding unknown items): 188 Calories; 16g Fat (76.1% calories from fat); 10g Protein; 2g Carbohydrate; trace Dietary Fiber; 34mg Cholesterol; 204mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 2 1/2 Fat.