

# Butternut Queso Fundido

From – *Katie Barreira – Cooking Light*

1 tsp canola oil  
¾ cup diced red onion  
1 ½ Tbsp flour  
¼ 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  
¼ 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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