



# Swaggerty's Queso Fundido

## directions

1. Preheat oven to 400 degrees.
2. In a heavy 12 inch skillet heat 2 tbsp olive oil over medium high heat. Add chopped onion and bell peppers to the skillet and quickly saute just until softened, about 7-8 minutes. Scrape onion-pepper mixture into a bowl & set aside.
3. While skillet is still hot add half the shredded cheese & top with half the onion-pepper mixture.
4. Sprinkle half the cooked sausage over all, then the remaining cheese, onion-bell pepper mix, black beans and ending with remaining cooked sausage. Sprinkle top with chili powder.
5. Place in oven and bake for about 4 to 5 minutes until cheese is melted & bubbly. If baked too long the cheese will harden.
6. While hot and bubbly, sprinkle the top with chopped tomatoes and cilantro leaves - and if desired, tortilla chips. Remember skillet will be very hot straight from the oven, so sit it on a hot pad and let your guests know it's hot!

## notes

This dip will set up somewhat quickly so serving it immediately from the oven is one of the most important parts of this recipe. If it gets cold, just pop skillet back into a hot oven for a few minutes to soften cheese.



8

*servings*

10 min

*prep time*

25 min

*cook time*

## ingredients

½ to 1 lb. Swaggerty's Farm recipe-ready sausage, browned, crumbled, and drained

2 TBSP olive oil

1 cup chopped onion

1 cup chopped bell peppers

½ cup canned black beans, rinsed & drained

1 pound of grated cheese such as Monterey Jack, Mozzarella, or Mexican Mix

1 TBSP ground chili powder

1 cup chopped fresh tomatoes

Tortilla chips for dipping

Cilantro leaves optional

Pairs well with: Tortilla chips, fresh fruit, veggies

Special Kitchen Tools: N/A