



COOKING WITH CHEESE

from the USA



Chicken Queso Soup

A smooth and decadent three-cheese soup with succulent roasted chicken, bell peppers, corn and rice is a perfect cold-weather dish.

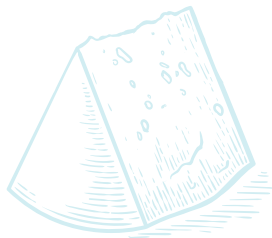
INGREDIENTS:

- 30g Butter, unsalted
- 2 Red Bell Peppers, chopped, 400g each
- 165g Yellow Onion, peeled, chopped
- 100g Flour, all purpose
- 125g Whole Milk
- 907g Chicken Stock, unsalted
- 339g U.S. Mild Cheddar, shredded
- 90g U.S. Monterey Jack, shredded
- 105 U.S. Pepper Jack, shredded
- 225g Chicken, roasted, shredded
- 125g Corn
- 170g Cooked Rice
- Cilantro, fresh
- Tortilla Chips

DIRECTIONS:

- Place a Dutch oven or large stock pot over medium heat. Melt the butter, then add the red bell peppers and onion. Cook, stirring until the onions are translucent, about 5 minutes.
- Add flour to the pepper and onion mixture and stir to moisten. Continue to cook for another 3-4 minutes, until the flour is slightly colored.
- Using a whisk, slowly add milk while stirring. Repeat with the chicken stock. Bring to a boil and then reduce to a simmer. Continue to stir.
- Slowly add the cheddar, Monterey Jack, and Pepper Jack cheeses, stirring until fully combined with the liquid and there are no clumps.
- When the cheese is fully melted, add the chicken, corn and rice. Stir and heat through for 5 more minutes.
- To serve, ladle 1 1/2 cups into a serving bowl, garnish with fresh cilantro and serve with the tortilla chips.

Serves 4-6.



This recipe only serves as a reference. ©2020 USA Cheese Guild®.



Beyond Expectations!

VARIETY. FLAVOR. VALUE.

DID YOU KNOW? More cheese is made in the USA than any other country in the world. That's right, 25% of all cheese is made in the USA, including over 1,000 varieties.