

Zucchini Bread Recipes

Cowboy Queso – Classic Cheesy Dip

10 min Prep time	**12 min** Cook time	**22 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups sharp cheddar cheese, grated
- [ ] 8 oz cream cheese, softened
- [ ] 1 cup whole milk
- [ ] 2 tbsp unsalted butter
- [ ] 1 small onion, finely diced
- [ ] 2 garlic cloves, minced
- [ ] 1 jalapeño, seeded and minced
- [ ] 1 tsp ground cumin
- [ ] ½ tsp chili powder
- [ ] 1 tbsp lime juice
- [ ] 1 tsp honey
- [ ] Salt and pepper to taste

Instructions

1. In a heavy saucepan, melt the butter over medium-low heat, then add the onion and garlic; sauté until fragrant and translucent, about 2 minutes.
2. Stir in the jalapeño, cumin, and chili powder; let the spices toast lightly, releasing their aroma.
3. Pour in the milk and bring to a gentle simmer, then whisk in the cream cheese until fully melted and smooth.
4. Gradually add the grated cheddar, stirring constantly to keep the mixture silky; avoid high heat to prevent scorching.
5. Season with salt, pepper, lime juice, and honey; taste and adjust the balance of heat and sweetness.
6. Transfer the dip to a serving bowl, keep warm on a low-heat setting, and serve with tortilla chips, fresh veggies, or drape over nachos.

Nutrition per serving

420 kcal	22 g	12 g	30 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dip thickens too quickly, stir in a splash more milk.
- For extra smokiness, add a pinch of smoked paprika.
- Garnish with chopped cilantro or a drizzle of extra lime juice for brightness.