RECIPE | TOMATOES

DUTCH OVEN CHEESE DIP

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INGREDIENTS

4 hr 10 min

10 min PREP. 4 hr

COOKING

1 dry pint Pure Flavor® Sangria® Medley Tomatoes, halved
1 white onion, diced
2 lbs Velveeta®, cubed
1 lb ground beef
½ lb sausage
½ cup pepperoncini peppers
Cilantro, for garnish
Lime wedges, for garnish
Tortilla chips, for serving

DIRECTIONS

- (1) In a large skillet, cook beef and sausage over medium heat until no longer pink. Transfer to slow cooker.
- (2) Add in cheese, tomatoes, and peppers.
- (3) Cover and cook on HIGH for 4 hours or until cheese is melted.
- (4) Garnish with fresh onion, cilantro, and lime wedges. Serve warm with tortilla chips.

Pro Tip: You can adjust the cooking time based on your slow cooker settings to make this dish on LOW for 6-8 hours.

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