GUASTELLO'S VILLAGE MARKET

Rotel Dip

Serves 12

Ingredients

- 1 pound 90/10 ground beef
- 2 teaspoons chili powder
- 1 teaspoon onion powder
- 2 teaspoons garlic powder
- 15 ounces Velveeta cheese, cut into cubes
- 1 (10 ounce) can Rotel tomatoes

For Serving: corn tortilla chips minced cilantro, optional sliced green onions, optional diced tomatoes, optional

Instructions:

In a large skillet over medium high heat cook the ground beef, breaking it up, until browned, about 8-10 minutes. Add the chili powder, onion powder, garlic powder and stir to combine.

Add in the Velveeta along with the Rotel, reduce to medium heat and stir until the cheese has fully melted, about 5 minutes.

Top with cilantro, green onions and tomatoes if using. Serve immediately along with corn tortilla chips.

Note: To reheat Rotel dip, simply return the dip to low heat and stir until cheese has re-softened and dip is warmed through. Dip can be made up three days in advance and stored in an airtight container in the refrigerator.

Credit: themodernproper.com