

# Cast-Iron Smoked Queso Dip

Recipe courtesy Chef Anthony Serrano

Photo courtesy [Fresh Cravings](#)



- 2 cups cheddar cheese
- 1 cup Monterey Jack cheese
- 1 teaspoon almond flour
- 1 cup heavy cream
- 1 cup Fresh Cravings Restaurant Style Salsa
- 1 teaspoon paprika
- 1 teaspoon sea salt
- 1/4 cup cooked chorizo
- 1 teaspoon liquid smoke
- cilantro, for garnish
- diced bell pepper, for garnish

In cast-iron pan, mix cheddar cheese, Monterey Jack cheese and almond flour. Pour in heavy cream and salsa; bring to gentle simmer. Whisk while simmering 5-7 minutes, or until queso dip begins to thicken. Add paprika, salt, chorizo and liquid smoke; adjust seasoning as necessary.

Garnish with cilantro and bell pepper.