



Queso Fundido



Turn up the flavor in White Queso Sauce with jalapeño green sauce, chili peppers and jalapeño corn salsa.

Yield 7-1/4 oz.
Serves 2
Preparation time 1 minute
Cooking time 3 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
4	oz		1/2 cup	CHEF-MATE® İQUE BUENO!® White Queso Sauce 6x106oz US	hot
1	oz		2 tbsp	Jalapeño Green Sauce - prepared	(see recipe)
1/4	oz		3 each	Jalapeño peppers, pickled	sliced
2	oz		1/4 cup	Jalapeno Corn Salsa - prepared	(see recipe)

Preparation Steps

- 1. Add White Queso Sauce to serving dish.
- 2. Top with jalapeño corn salsa, jalapeño green sauce and condiments.

Chef's tip

Serve with healthy vegetable chips. Excellent pairing with cool, creamy guacamole. For additional flavor combinations, see the Signature Queso and Signature Sauce matrix.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	106.6
Energy (Kj)	468.5
Protein (g)	2.5
Carbohydrate, total (g)	7.6
Fats, total (g)	7.7
Sugars, total (g)	1.3
Fats, saturated (g)	2.8
Fiber, total dietary (g)	0.7
Sodium (mg)	560.7
Calcium (mg)	58.7
Cholesterol (mg)	9.1
Iron (mg)	0.2
Fats, monounsaturated (g)	2
Fats, polyunsaturated (g)	2.4
Vitamin A (µg_RAE)	35
Vitamin C (mg)	5.5

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.