

Chile-Cheese Dip

- 1 - 8 oz. package softened cream cheese
- 1 bag Velveeta shreds
- 1 can Rotel Original
- 1 - 16 oz. of undrained Chile beans
- 1 cup of shredded Mexican-blend cheese
- 2 scallions, thinly sliced
- ¼ cup chopped cilantro
- 1 (2.5 oz.) drained sliced black olives
- Tortilla Chips for serving

Method: Pre-heat oven to 350 degrees. Coat a 9" pie plate, 8 x 8 pan, or skillet with cooking spray. In a medium bowl, combine cream cheese, Velveeta and Rotel. Spread cheese mixture into plate, pan or skillet. Sprinkle with ½ cup of cheese. Spread with Chile beans. Sprinkle-on remaining cheese. Bake 20-25 minutes until heated thru and cheese is melted. Top with green onions, cilantro and olives. Serve hot with chips. Enjoy!

SDH