

CHILE CON QUESO

Equipment needed –

Measuring spoons, small knife, chopping board, medium bowl, garlic crusher, electric scales, saucepan, whisk and 3 small serving platters.

Ingredients from the Garden –

- ½ small green capsicum
- ½ small brown onion
- 1 clove of garlic

Ingredients from the Pantry –

- 2 teaspoons of olive oil
- 1 tablespoon pickled sliced jalapeno chilies
- ½ 400 g can of diced tomatoes
- 250 g cream cheese

What to do –

1. Finely dice the onions and set aside.
2. Finely dice the green capsicum and set aside.
3. Peel and crush the garlic and set aside.
4. Drain the jalapeno chilies and finely chop
5. Measure out 2 teaspoons of olive oil into a saucepan over a medium heat. Cook the onions, chilies and garlic stirring for 2 minutes or until the onion softens.
6. Add ½ a can of tomatoes and cook stirring for 2 minutes or until heated.
7. Meanwhile measure out 250 grams of cream cheese. Add the cream cheese into the saucepan and whisk for 2 minutes or until the cheese melts and the dip is smooth. Season to taste.
8. Just before it's time to eat, divide the hot dip amongst 3 small serving bowls and serve with the pita chips.

Serves –

- 28 students.