

Queso Fundido by Lynn's Recipes



A delicious cheese dip that can be served as a appetizer or just for a snack. This can be served with tortilla chips, pita bread, pita chips, or whatever sounds good to you. Super easy!

Ingredients:

- 1-1/2 cups Monterey Jack cheese, shredded
- ½ cup queso fresco, crumbled (or you can use feta cheese)
- 1 cup sliced mushrooms
- 1 cup spinach, chopped rough and packed tight
- 3 tablespoons butter
- Salt and pepper to taste

Heat oven to 350°.

Put cheeses in a mixing bowl and set aside

In a skillet over medium high heat, melt butter and sauté the mushrooms until cooked, 2-3 minutes. Add the spinach and minced garlic, salt and pepper to taste and sauté until spinach is wilted and garlic is fragrant about 2 minutes.

Remove from heat and pour over cheese. Toss to mix.

Place cheese mixture into a casserole that has been sprayed with cooking spray. Sprinkle with salt and pepper, if desired.

Bake in preheated oven until bubbling and lightly browned, 10-12 minutes.

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Serve with your choice of chips.

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