



CHIPOTLE PUMPKIN

SERVINGS 6
⌚ **PREP TIME** 5 min
COOK TIME 4 min

INGREDIENTS

- 1 pound Velveeta cheese
- 1 (10-ounce) can diced tomatoes and green chiles, undrained
- 1/3 cup canned pumpkin puree
- 2 canned chipotle chile peppers
- 2 teaspoons canned adobo sauce, from chipotle chiles
- Tortilla chips, for serving



DIRECTIONS

1. Gather the ingredients and cut the Velveeta cheese into roughly 1-inch cubes and place the cheese into a microwave-safe bowl.
2. Add the can of Rotel tomatoes and chiles, including the juice from the can, to the cheese. Then, add the pumpkin puree. Stir gently to just combine.
3. Chop the chipotle chiles into a fine dice and add them, plus 2 teaspoons of the adobo sauce from the can, to the cheese mixture. Stir the mixture.
4. Place the bowl in the microwave and heat for one minute. Remove from the microwave carefully and stir. Microwave for one minute intervals, stirring in between until the cheese has completely melted and is hot.
5. Serve the queso with tortilla chips or vegetable sticks. If the cheese becomes firm after serving, simply microwave for another minute.