ideas for CHEDDAR CHEESE

SPICY QUESO DIP

In 10-in. nonstick skillet, cook 2 oz. finely chopped chorizo on medium 3 minutes. Add 3 green onions, chopped; cook 2 minutes, stirring. Reduce heat to medium-low; add 2 chopped chipotle chiles in adobo and 4 c. Cheddar. Cook 5 minutes or until melted, stirring. Transfer dip to heated 1-qt. baking dish. Serve with tortilla chips. Serves 8,

Toss 1 lb. chicken tenders with 1 tsp. oil and 4 tsp. each salt and pepper. Bake in 450°F oven, on lg. foil-lined jelly-roll pan, 5 minutes or until opaque on outside. Transfer to cutting board; cut into sm. chunks. Discard foil. In pan, stretch 1 lb. pizza dough into 14" by 11" rectangle; brush with 1 tsp. oil. Flip dough over.

Brush with 2 tsp. oil; top with chicken; ½ red onion, very thinly sliced; and 1 c. Cheddar. Bake 18 minutes or until golden. Serves 4.

Place 4 slices toasted multigrain bread on baking pan; spread with 8 tsp. grainy mustard. Top with 8 slices turkey; 1 apple, sliced; and 1 c. Cheddar. Broil, 6 inches from heat source, on high until cheese

melts. Serves 4.

In 4-qt. saucepan, heat
1½ c. chicken broth; 1 med.
potato, peeled and chopped;
and ¼ tsp. salt to boiling.
Chop 16 oz. thawed frozen
broccoli; add half to pot.
Reduce heat to medium;
cook 10 minutes or until
potato is tender. In blender,

puree until smooth. Return

to pan; add remaining broccoli, 1 c. milk, and 2 c, Cheddar. Cook on medium 5 minutes or until cheese melts, stirring. Serves 4.

POTATO OMELET In 10-in, nonstick skillet. heat 1 Tbsp. oil on medium. Add 2 c. thinly sliced onion; 1/2 lb. baby potatoes, thinly sliced; and 1/2 tsp. salt. Cover; cook 10 minutes or until tender, stirring. In bowl, beat 6 eggs, 2 egg whites, 1/2 c. Cheddar, and 1/4 tsp. salt. Add potato mixture; pour into pan. Cook on medium-low 10 minutes or until bottom is brown, pushing edges into center as they set. Place plate on top of skillet; invert. Slide omelet into skillet. uncooked side down. Sprinkle with 1/2 c. Cheddar, Cover; cook 4 minutes or

until set. Serves 4.

Use 8-ounce packages of the shredded kind

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