

PUMPKIN QUESO WITH CHORIZO

Served in Mini Pumpkins

INGREDIENTS

Prep Time: 45 Hour

Servings: 8-10

8-10 Mini Pumpkins
Olive Oil
8 oz Chorizo
2 tablespoons Butter
2 cloves Garlic, minced
1 1/2 cups Half & Half, divided
1 tablespoon Cornstarch
4 oz Cream Cheese
2 Tablespoons Pumpkin Puree
1 1/2 cups grated Cheddar Cheese or
Mexican Cheese Blend
Sliced Red Pepper
Cilantro
Toasted Pepitas
Sour Cream
Tortilla Chips

DIRECTIONS

- 1. Roast the pumpkins:** Preheat the oven to 400 degrees. Cut the tops off of pumpkins and scrape out the seeds. Place pumpkins on a baking sheet lined with foil. Brush with olive oil inside and out, then sprinkle with salt and freshly ground black pepper. Roast 25-30 minutes, or until pumpkin flesh is tender when pricked with fork.
- 2. Cook the chorizo:** In a frying pan over medium heat, cook chorizo, breaking up into small crumbles, until well browned and cooked through. Remove to a paper-towel lined plate to drain.
- 3. Make the queso:** In a large saucepan over medium heat, melt the butter. Add the garlic and sauté 1-2 minutes, until light golden.
- 4. In a small bowl whisk together 1/4 cup of the half & half with the tablespoon cornstarch until smooth. Pour the remaining half and half into the saucepan with the garlic and whisk to combine. Whisk in the cornstarch mixture and cook over medium heat until thickened. Add the cream cheese and pumpkin puree and whisk until melted and smooth. Stir in the grated cheese, stirring until melted and mixture is once again smooth.**
- 4. Assemble the pumpkins:** Divide the cheese amongst the 6 pumpkins. Sprinkle generously with the chorizo, as well as the sliced peppers, cilantro and toasted pepitas. Top with a dollop of sour cream and serve immediately.

