GR-273648 · Texas Tornado Queso · 0.5 c · 100 servings

Grain: 2 1/2 | Meat: 1/2 | Other Veg: 1/2 | Milk | Soy

Section 1

Mushrooms, white, fresh, raw, slices 9 1/2 lb	**Oil, extra virgin olive, salad or cooking** 1/2 c	**Spices, Chili Powder** 1/4 c
Spice, Cumin, Ground 1/4 c	**Spices, garlic powder** 3 3/8 Tbsp	**Spices, onion powder** 3 tbsp
Salt, table 2 tbsp	**Cheese, American, Loaf** 4 lb	**Margarine-like, butter-margarine blend, 80% fat, stick, without salt** 12 oz
Wheat flour, white, all-purpose, self-rising, enriched 12 oz	**Milk, fluid, 1% fat, without added vitamin A and vitamin D** 1 1/4 gal	**Tortilla Chip, Whole Grain, Corn** 12 1/2 lb

1. Add **diced mushrooms** in a single layer onto parchment-lined sheet pans.
2. Drizzle mushrooms with **olive oil**.
3. Sprinkle mushrooms evenly with **chili powder**, **cumin**, **garlic powder**, **onion powder** and **salt**.
4. Roast mushrooms in a 400°F oven with the fan on for 15-20 minutes or until golden brown.
5. Remove from oven. Hot hold until ready to add to the queso.
6. Shred bulk reduced-fat **American cheese** in the food processor. DO NOT USE PRE-SHREDDED CHEESE; THE STARCHY COATING WILL PREVENT COMPLETE MELTING. (This can be done a day ahead).
7. For queso. Melt **butter** over medium heat in a large pot.
8. With a wooden spoon or whisk, stir **flour** into butter until well incorporated and smooth.
9. Gradually add hot **milk** to the flour/butter mixture. Bring to a simmer, stirring constantly with a whisk for 10-15 minutes.
10. Reduce heat to medium-low, add cheese, and mix well with a wooden spoon until melted and fully incorporated.
11. Add roasted, chopped mushrooms and mix well.
12. Transfer to a pan sprayed DEEP half pan.
13. Serve 1/2 cup portion with a 4oz ladle.
14. Serve with 2 oz. **tortilla chips**.

Texas Tornado Queso

Nutrition Facts

Servings Per Container 1

Serving Size 0.5 c

Amount Per Serving

Calories	**433**
	% Daily Value*
Total Fat 22g	**29%**
Saturated Fat 6g	**31%**
Trans Fat 0g	
Cholesterol 25mg	**8%**
Sodium 703mg	**31%**
Total Carbohydrate 46g	**17%**
Dietary Fiber 5g	**17%**
Sugars 4g	
Includes 0g Added Sugars	**0%**
Protein 11g	**22%**

Vitamin D: 0% DV	•	Potassium: 5% DV
Calcium: 14% DV	•	Vitamin A: 1% DV
Iron: 2% DV	•	Vitamin C: 1% DV

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.