

Easy White Queso



Ready in **20 minutes**

Ingredients

- 8 oz green enchilada sauce
- 12 oz white, processed queso cheese (such as Velveeta)
- 1/2 cup black beans, drained and rinsed, plus a few more for garnish
- 1 tsp lime juice
- 1/4 tsp onion salt
- cilantro leaves (for garnish)
- diced purple onion (for garnish)
- tortilla chips for serving

Preparation

1. Heat the enchilada sauce in a medium saucepan over medium heat. Add in the cheese in cubes (it melts much faster that way). When the cheese is all melted, stir in the lime juice, black beans, and onion salt.
2. Remove to a serving vessel and garnish with a little pile of extra black beans on top, some diced avocado and fresh cilantro leaves! Serve warm.