



## Queso Completo

*Prepared by Stacey Borgmann in our indoor kitchen at Rancho Sienna 50' model.*

Who doesn't like queso? And not just any queso, this is completo, or rather completely decked out with guacamole, pico de gallo and spicy sausage!

**Serves**  
6

**Prep Time**  
10m

**Cook Time**  
1 hr

**Difficulty**  
Easy

### Ingredients:

1 ½ lbs	Velveeta cheese, cubed	Prepared guacamole
1 C	onions, slightly sautéed	Prepared pico de gallo
1 can	Rotel tomatoes, drained	Cilantro to top
8 oz	chicken stock	
1 tbsp	chili powder	
1 tsp	cumin	
1 pkg	hot breakfast sausage, cooked and drained	

### Directions:

In the crock pot, add the cheese, onions, Rotel, chicken stock and spices together. Set on High and cook until melted and mixed together, about an hour. Turn crockpot on low to keep liquid. Pour into serving bowls topped with guacamole, pico de gallo and sausage. Serve with lots of chips.