

Chili Cheese Dip

<http://unihomemaker.com/2013/04/22/chili-cheese-dip/>

Ingredients:

- 1 pound of ground beef
- olive oil for cooking
- 4 teaspoons of chili powder
- 3/4 teaspoon of ground cumin
- 3/4 teaspoon of garlic powder
- 1 (16 ounce) jar of salsa (I used sodium free salsa)
- 1 pound of processed cheese, cubed (I used Velveeta)
- 1 small tomato, chopped
- 1 scallion, finely chopped

Preparation:

In a 3 quart pot, combine ground beef and a drizzle of olive oil. Crumble and brown ground beef. Once cooked, use a slotted spoon to transfer meat into a bowl. Set aside. Remove any grease left in the pot. Dump meat back in the pot over low heat and then add in chili powder, ground cumin, garlic powder, salsa and processed cheese. Cook until cheese melts. At this point you can ladle this into a bowl. Add chopped tomatoes and scallions. Serve with tortilla chips.