

# Nacho Cheese Dip

*This recipe makes ~5 cups*



## Ingredients

- 1 - 2 lb block Velveeta
- 2 - 10 oz cans Rotel, undrained

**This recipe was contributed by John In Bibs**

### Directions:

1. Cut the Velveeta into cubes and place them in a microwave-safe bowl.
2. Add the undrained Rotel to the bowl.
3. Microwave in short intervals, stirring between each, until the mixture is fully melted and smooth.
4. Line a freeze dryer tray with parchment paper or silicone mats.
5. Pour approximately 2.5 lbs of the dip onto each tray.
6. Pre-freeze when possible.
7. Freeze dry.
8. Put the freeze dried cheese dip in a blender and powder it.
9. Store in jars or in mylar bags.

### Rehydration:

Combine powdered cheese dip with hot water at a 1:1 ratio. Stir until it reaches a smooth consistency.

### Notes:

For a thicker, scoopable dip, use less water. If you prefer a smoother, pourable consistency for drizzling over nachos, add more water as needed.

Freeze-dried nacho cheese powder also makes a great addition to skillet meals, enhancing dishes with a rich, cheesy flavor.

### Nutritional Value Per ¼ cup

Calories: 115 Protein: 5 g Fat: 9 g Carbohydrates: 7 g Sugar: 2 g Fiber: 0 g