

# Mexican Meatballs with Queso Blanco

Serves 12



## Meatballs

### Ingredients:

- 3 lbs lean ground beef
- 1 cup milk
- 2 cups old fashioned oats or Panko bread crumbs
- 2 eggs
- 1 onion, finely chopped
- 2 tbsp olive oil
- ¼ cup chili powder
- 1 tbsp cumin
- 1 tsp coriander
- 2 tbsp paprika
- 2 tsp garlic powder
- Salt and pepper to taste

### Directions:

Preheat oven to 375°F. Lightly grease baking sheet. Combine all ingredients in a bowl. Once well mixed, form the meat into small meatballs (should yield 40). Arrange meatballs on the baking sheet and bake 15 to 20 minutes. To serve, place meatballs on a serving platter and drizzle with the Queso Blanco.

## Queso Blanco

### Ingredients:

- 1 lb white American cheese, roughly chopped into 1" pieces
- ⅓ cup Hatch green chiles, roasted, peeled, chopped. Canned will also work
- ½ cup milk
- ⅓ cup water
- 2 tsp red chile powder

### Directions:

Combine all ingredients in a medium pan. Heat over medium heat stirring often to prevent scorching. Serve hot.