

Recipe for: Easy Nacho Dip
From the Kitchen of: Teresa Quay

Serves:

1 lb Velveeta Cheese
1 lb hamburger browned & drained
1 can Rotel
1 can tomato soup, undiluted
1 cup rice (cooked)
½ cup water if needed

You can use any brand cheese.
I use one boil in bag rice, any brand. You can double recipe easily.

Cube cheese into 2 quart crock pot. Add browned hamburger, rotel (green chilies & tomatoes), tomato soup and rice. Heat on high until cheese is melted, stirring frequently. Once cheese is melted turn to low and add some water if too thick to dip. Eat with tortilla chips of your choice. Enjoy☺

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