



Crockpot Nacho Cheese Dip made with Rustlin' Rob's Chile Relleno Salsa

HEAT LEVEL: MILD

Crockpot Nacho Cheese Dip is the world's most perfect appetizer. This nacho cheese sauce is easy to make, great for a crowd and beyond delicious!

Adapted from Amy Tinnin

Ingredients

- 1 lb. ground hamburger
- 1 box Velveeta cheese
- 1 16 oz jar [Rustlin' Rob's Chile Relleno Salsa](#)
- 1 can cream of celery soup
- 1 bunch green onions
- 1 green pepper

Instructions

1. Brown hamburger and drain.
2. Add cooked hamburger, Velveeta cheese, jar of salsa, can of celery soup to crock pot and stir.
3. Chop green onions and add to crockpot.
4. Chop green pepper into small pieces and add to crockpot.
5. Turn crockpot on High and cook for 4 hours or until cheese is completely melted.
6. If you are in a hurry you can melt cheese in microwave and add to crockpot.
7. Serve with nacho chips and enjoy!