

Queso' Lantern

Ingredients

- 1 1/2 cup TOSTITOS® Chunky Habanero Salsa HOT
- 2 (8 oz.) packages cream cheese, softened
- 1 2/3 cup finely chopped fresh cilantro
- 1 minced small fresh habanero or jalapeño pepper (Optional)
- 2 (8 oz.) blocks extra sharp cheddar cheese, shredded
- 1 bell pepper
- 4 extra large black olives
- 1 bag TOSTITOS® Bite Size
- 4 rubber bands

How to make it

1. Beat cream cheese with electric mixer until creamy and smooth. Add in TOSTITOS® Chunky Habanero Salsa (Hot), cilantro and habanero (or jalapeño) pepper and mix until blended. Add 3 cups shredded cheddar cheese and mix until combined.
2. Pour cheese mixture onto parchment paper, wet hands and shape into a ball.
3. Press remaining 1 cup of shredded cheddar cheese around ball and wrap tightly with plastic wrap. Stretch rubber bands evenly around ball, forming pumpkin shape. Chill for at least 3 hours and up to 2 days.
4. When ready to serve, remove entire stem of a bell pepper and cut olives to create two eyes, a nose and a mouth.
5. Carefully remove rubber bands and plastic wrap. Transfer to a serving plate and press down lightly to flatten. Press a chopstick or wooden skewer into indentation to accentuate the pumpkin shape, if desired.



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

-

Made with

6. Add olives to one side to create a face, and top with the bell pepper stem before serving with TOSTITOS® Bite Size Tortilla Chips.