

# ROTELE NACHOS

I got this recipe from my son, Brian and it is now a Super Bowl staple at my house...or any other time I have a craving for awesome nachos! There are different “heats” of rotele, so choose appropriately. For me, the regular is spicy enough...you or your guests can always add more heat later. I really like Italian sausage with this, but alternatively, you can use ground pork, ground beef, or no meat at all! This recipe calls for a crockpot, but if you don't have one you can do this in a saucepan over med-low heat, but this is very easy to scorch so be careful!

## INGREDIENTS:

1 ½ Pounds Velveeta Cheese (¾ of a box)  
1 Pound Italian Sausage  
1 can Rotele Stewed Tomato's  
¾ teaspoon Powdered Garlic

## DIRECTIONS:

Brown sausage/pork/beef in a frying pan, drain fat, and set aside.

Cut Velveeta into chunks no bigger than 1 square inch, and put them into a crockpot set on high, along with the rotele tomato's (drained), garlic, and meat if used. Stir occasionally until molten. If it seems too thick, add beer or milk. The cheese mixture will thicken significantly as it cools.

Serve with Frito scoops or tortilla chips, and feel free to add jalapeno's, olives, or whatever sounds good to you!