

# CopyCat Chili's White Spinach Queso

## Ingredients

1 tablespoon canola oil  
2 cups baby spinach leaves  
2 tablespoons butter  
2 tablespoons flour  
3/4 cup whole milk  
1/2 teaspoon garlic powder  
8 ounces white American cheese  
2 cups Jack cheese  
pico de gallo salsa optional  
queso fresco crumbles optional  
guacamole optional

## Directions

Set the oven to broil.

In a cast iron skillet add the canola oil on medium high heat.

Add the spinach and cook until just wilted, then remove from the pan.

Add the butter to the pan, then the flour, stir and cook for 20 seconds before adding in the milk slowly.

Add in the garlic powder and whisk well before adding in the cheeses.

Stir the mixture for 1-2 minutes until thick and bubbly then add in the spinach and stir.

Broil for 1-2 minutes or until golden brown on top.  
Top with salsa, queso and guacamole (optional).