

"Why Substitute? Go Auténtico."

- Chef Aaron Sanchez,
Celebrity Chef/Restaurateur



Citrus Queso Salad

Ingredients:

- 1 10-oz pkg Cacique® Queso Fresco – crumbled
- 1/2 cup Cacique® Cotija - crumbled
- 1/2 cup Jicama - diced small
- 1 small cucumber - diced
- 1/2 cup cup cilantro (fresh) – chopped
- 1/2 cup cup red onion - diced
- 2 medium tomatoes - chopped
- 1/2 chile of canned chipotle in adobo – finely chopped
- 1 lime juiced
- 1 tbsp olive oil

Salt, to taste
Pepper, to taste

Preparation:

Mix first five ingredients together and set aside.
Mix the next five ingredients in a separate bowl. Season with salt and pepper and add to Cacique® cheese mixture. Mix well and serve with tortilla chips.

For this recipe and many more,
please go to www.CaciqueUSA.com



Cacique®

Go Auténtico™



The Authentic Hispanic cheese, cream
and chorizo of choice proudly made in the U.S.
for nearly four decades.