

# Queso Fundido Pizza – Comfort du Jour

This pizza represents all the fiesta-fresh flavors of our favorite Mexican restaurant dip, which my husband calls “queso fundido.” Shredded pepper jack cheese provides a base for browned chorizo sausage, onions, fire-roasted corn, pickled jalapeno and fresh slices of Fresno chiles. The hot oven transformed the dollops of melty queso dip into blistered patches of ooey-gooey deliciousness, and when we pulled the pizza from the hot steel, we topped it with cool cubes of avocado and fresh cilantro leaves. Even [My Real N.Y. Pizza Dough](#) went south of the border for the occasion, as I subbed in a portion of corn flour for the usual amount of whole wheat flour, a subtle nod to the tortilla chips we like so much.

Note that the queso dip portion of the recipe will make more than you need for the pizza, so you will have some leftover to enjoy on tortilla chips!

## INGREDIENTS

2 chorizo sausage links, casings removed  
1/2 medium onion, chopped  
1 cup cream, half and half or whole milk\* (see notes)  
3 oz. white American cheese, cubed\*  
2 to 3 oz. cheddar, pepper jack or Colby jack cheese  
A few shakes [Flatiron Pepper Co.](#) hatch valley green pepper flakes (optional, but wow)  
1/2 cup fire-roasted corn (fresh or frozen, then thawed)  
Small handful pickled jalapenos, patted dry on paper towels  
1 small Fresno chile pepper, thinly sliced  
1 ball [My Real N.Y. Pizza Dough](#) (or your favorite dough)  
1 cup shredded pepperjack cheese

### For serving:

1/2 avocado, cubed  
Handful fresh cilantro, washed and chopped  
Squeeze of fresh lime juice

## \*NOTES

Depending on the type of dairy you use (cream, half and half or milk), you may need to adjust the ratio a bit to attain a smooth, silky queso sauce. Cream, of course, has the highest fat content and whole milk has the lowest of these three options. I do not recommend 2% or skim milk for queso, as they don't have the fat content to support the melted cheese. For readers abroad, "half and half" is a popular product in the U.S. that is essentially a 50/50 mix of cream and milk, and it amounts to about 12% milkfat.

I always use American cheese for its incredible melting qualities. Regular cheddar has great flavor, but without the special enzymes that exist in American cheese, a sauce made with only cheddar would break in the heat of the oven. I go straight to the deli counter of my supermarket to purchase American cheese in a chunk. As a personal preference, I do not use Velveeta (it isn't actually cheese).

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Our pizzas are baked on a pizza steel, preheated at 550°F for an hour before baking. If you bake at a lower temperature, you will need to adjust baking time, and consider turning on the broiler for a brief minute at the end, to put a nice blister on the queso topping.

Note also that this pizza is par-baked a few minutes before the queso dip is added, then returned to the oven for final browning. Do not add the queso at the start of the baking time, as it will burn and may prevent even cooking of the dough.

### INSTRUCTIONS

1. **Make the queso:** Place a medium saucepan over medium-low heat. Add cream and warm until it reaches near-boiling. Add American cheese and stir or whisk until smooth. Add cheddar and pepperjack cheeses and stir until melted and smooth. Add a few shakes of green chile flakes, or another favorite dried chile, if desired. As this mixture cools, it will thicken considerably. If you make it ahead, remove it from the fridge and warm it gently to a smooth consistency before making the pizza. It should be slightly warmer than room temp when you top your pizza with it.
2. Preheat oven to 550° F, with oven rack about 8 inches from the top. If using a pizza stone, follow manufacturer's temperature recommendations. If using a pizza pan, place rack in the lower third of oven and adjust baking time and temperature according to your usual method.
3. In a cast-iron skillet over medium heat, brown the chorizo sausage, breaking it up into small pieces as it browns. Transfer sausage to a separate dish and set aside.
4. In the same skillet, saute the chopped onions in the residual chorizo grease (no sense wasting that flavor). Transfer onions to a separate dish (or combine with the chorizo) until you are ready to make the pizza.
5. Shape pizza dough into a 14-inch round and place on flour- and cornmeal-dusted pizza peel (or greased pizza pan). Spray or lightly brush dough with olive oil, and season with salt and pepper.
6. Scatter shredded pepperjack cheese directly onto the dough. Layer onions, chorizo, fire-roasted corn, then sliced Fresno and jalapeno peppers. Do not add the queso yet.
7. Bake pizza for about four minutes, then pull it from the oven and arrange tablespoon-sized dollops of queso dip all over the pizza. You will only use about half of the queso dip described in this recipe (save the rest for dipping with tortilla chips). Expect your queso to cover about 30% of the pizza's total area. As it bakes for the final minutes, it will soften and spread into a bubbly, delicious mess.
8. Slide the pizza back into the oven for about three to four minutes, watching closely so you can remove it when crust is perfectly browned and queso dip is blistered and bubbling.
9. Transfer pizza to a pan for serving. Top with cubes of avocado and chopped cilantro. Squeeze a fresh lime over the pizza just before serving to add even more fiesta flavor.