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Taco Dip Recipe

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## TACO DIP RECIPE

### Ingredients

- 1 16 oz. can of refried beans
- 1 Tablespoon (Tbsp) Cherchies® Chardonnay Lime & Cilantro Seasoning
- 8 oz. of your favorite guacamole (We tested this recipe with Wholly Guacamole)
- 12 oz. sour cream
- 2 heaping Tablespoons (Tbsp) Cherchies® Select Grilling Rub & Seasoning Blend
- 1 14.5 oz. can petite diced tomatoes, drained
- 3 green onions, finely chopped
- 1 2.25 oz. can sliced black olives, drained
- 1 cup shredded iceberg lettuce (optional)
- 2 cups of shredded sharp cheddar cheese (sometimes we use a blend of cheddar and Monterey Jack cheeses)
- Tortilla chips (or substitute Frito Scoops for the tortilla chips)



### Preparation

1. In a small bowl, soften the refried beans in a microwave for about 20 seconds. (This process makes the beans easier to spread). Add the Cherchies® Chardonnay Lime & Cilantro Seasoning to the refried beans and mix. Spread the bean mixture in a shallow baking dish (For the pretty factor, use a glass baking dish to show off the different layers). For the next layer, spread the guacamole over the refried beans.
2. In a small bowl, mix together the sour cream and Cherchies® Select Grilling Rub & Seasoning Blend and spread over the guacamole layer.
3. If using lettuce (optional), sprinkle over the sour cream. Next, sprinkle the tomatoes, followed by the cheese, green onions, and olives. Finally, for a festive flair, sprinkle a small amount of Cherchies® Select Grilling Rub & Seasoning Blend over the dip.
4. Refrigerate the taco dip for at least a couple of hours to overnight. Serve with your favorite tortilla chips (we used Frito Scoops this time) and watch this glorious layered dip disappear. We dare you to try just one bite!

This delicious recipe brought to you by Cherchies® Specialty Foods  
<http://blog.cherchies.com/home/2017/7/11/the-best-ever-taco-dip-recipe>