



## Touchdown Taco Dip

*Sure to please, this warm, layered dip will spice up any party.*

### Ingredients

- 1 can (16 oz) refried beans
  - 1 pkg (8 oz) cream cheese, softened
  - 1 cup sour cream
  - 2 tbsp **Southwestern Seasoning Mix**
  - 2 garlic cloves, pressed
  - ½ cup (2 oz) grated cheddar cheese
- Optional toppings such as diced tomatoes, thinly sliced green onions, sliced pitted ripe olives, snipped fresh cilantro or additional sour cream
- Baked Tortilla Chips* (optional, see Cook's Tips)

1. Preheat oven to 350°F. Using **Large Spreader**, spread refried beans over bottom of **Deep Dish Baker**. In **Classic Batter Bowl**, combine cream cheese, sour cream, seasoning mix and garlic pressed with **Garlic Press**; mix well.
2. Spread cream cheese mixture evenly over beans. Grate cheddar cheese over top using **Rotary Grater**. Bake 15-20 minutes or until cheese is melted.
3. If desired, dice tomatoes and thinly slice green onions using **Chef's Knife**. Slice olives using **Egg Slicer Plus®**. Snip cilantro using **Kitchen Shears**. Sprinkle tomato, onions, olives and cilantro over dip. Garnish with additional sour cream, if desired. Remove from oven; serve with *Baked Tortilla Chips*, if desired.

Yield: 16 servings

Nutrients per serving (¼ cup dip, excluding optional ingredients): Calories 110, Total Fat 8 g, Saturated Fat 5 g, Cholesterol 30 mg, Carbohydrate 6 g, Protein 4 g, Sodium 180 mg, Fiber 2 g

**Cook's Tips:** Taco seasoning mix can be substituted for the **Southwestern Seasoning Mix**, if desired.

To make *Baked Tortilla Chips*, preheat oven to 400°F. Cut eight (7-in.) flour tortillas into wedges using **Pizza Cutter**; arrange half of the wedges in a single layer on **Large Round Stone**. Bake 8-10 minutes or until edges are lightly browned and crisp. Remove from baking stone; cool completely. Repeat with remaining tortilla wedges.

Yield: 64 chips (16 servings)

Nutrients per serving (4 chips): Calories 40, Total Fat 1.5 g, Saturated Fat 0 g, Cholesterol 0 mg, Carbohydrate 6 g, Protein 1 g, Sodium 135 mg, Fiber 1 g