



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