



## TEX MEX PARTY DIP

Servings: 15 servings

Prep Time: 20 minutes

Total Time: 1 hour 20 minutes

These bite-sized appetizers are a smash with kids and adults alike. The flaky crust is always a hit, and the oregano adds just the right amount of sophistication for any and all of your party needs.

## INGREDIENTS

45 oz. refried beans

75 oz. black beans

48 oz. sour cream

6 TBSP taco seasoning (2 packets)

4 cups shredded cheddar cheese

3 cups fresh diced tomatoes

3 TBSP fresh chopped cilantro

1 diced avocado

1 tsp lime juice

3.8 oz. sliced black olives

## DIRECTIONS

- 1) Drain, rinse, and set the black beans aside to dry.
- 2) In a Medium sized bowl with a spoon, stir your refried beans until creamy and smooth. Spread the refried beans evenly to edges in an Oversized cookie sheet.
- 3) Once your black beans are dry, spread (not press) them over the top of the refried beans.
- 4) In a Medium sized bowl, combine the sour cream and taco seasoning. Spoon the sour cream mixture in large dollops over the black beans and then smooth it out evenly with the back of the spoon. Sprinkle the shredded cheddar cheese over the sour cream layer.
- 5) Half your tomatoes and spoon out the seeds, and the pithy seed vane. Dice them into no bigger than ½” pieces, and sprinkle over the top of the cheese making sure not to cover the cheese entirely.
- 6) Dice the avocado and add the lime juice to prevent browning. Drain any excess liquids from the avocado before sprinkling over the top of the tomato layer.
- 7) Open and thoroughly drain the sliced black olives and arrange evenly over the top of the avocado layer. You should still be able to see the cheese, tomato, and avocado peeking through.
- 8) Chop up your fresh cilantro (6 to 8 stems worth) and sprinkle over the top of your dip. Cover loosely with aluminum foil or plastic wrap and refrigerate at least 1 hour before serving, but no longer than 24 hours.