



7 Layer Dip

What You'll Need

- 1 can Refried Black Beans
- ½ tsp Chili Powder
- ½ tsp Ground Cumin
- ½ tsp Garlic Powder
- ½ tsp Smoked Paprika
- 2 Avocados, flesh scraped out and pits removed
- 2 tbsp Freshly squeezed Lemon Juice
- ¼ tsp Salt, to taste
- ¾ cup Alpenrose Sour Cream
- 2 cups (8 oz) Tillamook Shredded Medium Cheddar Cheese
- 3 oz (about 12) NatureSweet Cherub Tomatoes, chopped
- ¼ cup Chopped Fresh Cilantro
- ¼ Medium Onion, finely chopped (about ¼ cup chopped)

Optional:

- 12-14 Pickled Jalapeño slices

How to Prepare

In a bowl, mix black beans with chili powder, cumin, garlic powder and smoked paprika. Spread into bottom of a glass casserole dish (approximately 1 ½ quarts in volume, 11x7" or 8x8" in size; if using a 13x9" casserole dish, double this recipe.

In another bowl, mash avocados with a fork or potato masher. Add lemon juice and salt and mix until smooth. Spread into casserole dish on top of beans.

Spread sour cream on top of avocado.

Sprinkle with an even layer of shredded cheese, followed by chopped tomatoes, then cilantro and onion. Finally, arrange pickled jalapeño slices if desired on top (you can also finely chop these and sprinkle them over the top of the dip too).

Dip can be covered and refrigerated for up to a day before serving. Serve cool or at cool room temperature.