



# CHORIZO & BLACK BEAN LAYER DIP

**FOOD  
SHOULD  
TASTE  
GOOD**  
BRAND

## DETAILS

**Yield:** 6-8 servings

**Prep Time:** 15 minutes

**Cook Time:** 25 minutes

## INGREDIENTS

- 1/2 lb ground chorizo
- 2 cans black beans
- 1 teaspoon cumin
- 1 tablespoon canola oil
- 1 cup black olives, diced
- 1 cup guacamole
- 1/2 yellow onion, diced
- 1 teaspoon chili powder
- 1/2 cup green onions, thinly sliced
- 1/2 cup sour cream
- 2 cups fresh salsa
- 2 cups shredded cheddar cheese
- salt & pepper

## DIRECTIONS

1. Preheat oven to 400 degrees.
2. Heat a sauté pan over medium heat.
3. Add canola oil.
4. In the same pan, cook the chorizo over medium high heat for about 5-10 minutes.
5. Cover chorizo and black beans with an even layer of shredded cheddar cheese.
6. Then add a layer of guacamole, followed by a layer of sour cream, followed by a layer of fresh salsa.
7. When done, strain the grease out, and spread the chorizo evenly over the black bean mixture.
8. Bake for about 10-15 minutes, or until cheese has melted.
9. When finished, add a layer of chopped black olives.
10. Cook for a few minutes then add the black beans (with juice), cumin and chili powder. Also add a pinch of salt and pepper.

- 11.** Add the green onions to finish it off.
- 12.** When hot, add onions.
- 13.** Serve immediately.
- 14.** Cook together for about 10 minutes while using a fork to mash the beans.
- 15.** When done, spread bean layer on the bottom of a 9x13 baking platter.