



Globally Inspired Flavor Solutions®

This layered Mexican-style cheesy dip makes the perfect sharing appetizer or snack.

Cheesy Chimi Layered Dip

Yield: 8 servings

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS (Per 1/8 recipe)
Diced tomatoes	1 can (14 oz)	Calories 580 Fat 41g Cholesterol 40mg Sodium 1020mg Carbohydrate 41g Fiber 7g Sugars 4g Protein 16g
SupHerb Farms Fusions® Salsa Blend, divided	8 oz	
Avocados, halved, pitted, peeled and mashed	2	
Refried beans	1 can (14 oz)	
Sour cream	1 cup	
SupHerb Farms Fusions® Chimichurri	1 cup	
Shredded Cheddar cheese	2 cups	
Tortilla chips, for serving	1 bag (10 oz)	
		DIETARY STATEMENTS Egg Free, Nut Free.

PREPARATION

1. Combine diced tomatoes and 4 oz salsa blend. Let tomato salsa stand for 30 minutes.
2. Combine mashed avocados with remaining blend. Let guacamole stand for 30 minutes.
3. Preheat oven to 350°F. Spread refried beans in bottom of 2-quart baking dish. Layer guacamole, sour cream and chimichurri over top. Sprinkle with cheese; bake for 5 to 8 minutes or until warmed through.
4. Set oven to broil; broil for 2 to 3 minutes or until cheese is melted.
5. Top with tomato salsa.

TO SERVE

Serve with tortilla chips for dipping.

TIP

Garnish with sliced black olives if desired.