

PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

MACHO NACHO TACO DIP

1 cup sour cream

1 package (1.25 ounces) taco seasoning mix

2 ripe avocados, halved, pitted, peeled

Pinch salt

Juice of 1 lime

1 package shredded nacho and taco cheese

1 cup diced tomatoes

1 can (3.8 ounces) sliced ripe olives, drained

½ cup sliced green onion, green parts only

Tortilla chips

- 1. In small bowl, combine sour cream and taco seasoning mix. Refrigerate for at least 1 hour.
- 2. In medium bowl, mash avocados with lime juice and pinch of salt. Spread over bottom of oversized platter almost to rim of platter.
- 3. Top with sour cream mixture, leaving 1-inch border of avocado exposed.
- 4. Sprinkle shredded cheese over sour cream mixture. Sprinkle tomatoes over cheese. Top with olives and then green onions.
- 5. Serve with tortilla chips.

Make 10-12 servings.

