



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

HALLOWEEN 7 LAYER TACO DIP

1 pound ground beef	1 ¼ cup shredded taco cheese, divided
2 packages taco seasoning (divided)	1 cup guacamole
8 ounces cream cheese, softened	1 roma tomato, diced
16 ounces sour cream, divided	1 green onion, sliced
1 can (4 oz) green chiles	2 tablespoons sliced black olives
1 jar (15 oz) thick and chunky salsa	

1. Choose your dish. A 9.25-inch pie plate made for deep dish pies is a good option. You could also use a square or round baking dish, a large platter or a bowl. You decide!
2. Layer 1: Blend cream cheese, 1 cup sour cream and 1 package taco seasoning until smooth. Spread in bottom of pie plate.
3. Layer 2: Meat or Beans. Brown your ground beef in a medium skillet over high heat until all the pink is out. Drain meat and add 1 package taco seasoning (no water needed). Spread meat over the first layer. If you prefer, use a can of refried beans instead of meat.
4. Layer 3: Spread diced green chiles over meat layer (no need to drain).
5. Layer 4: Salsa. Use a thick and chunky salsa and spread over green chiles.
6. Layer 5: Shredded cheese. Add about 1 cup of shredded cheese sprinkled over top of salsa.
7. Layer 6: Guacamole. Spread 1 cup of either homemade or prepared guacamole.
8. Layer 7: Sour cream. If making the spider web, put the cup of sour cream in a Ziploc bag. Snip off the corner and pipe over the top of guacamole. Start by making the lines, then connect them to create a spider web. If not making the spider web, spread 1 cup sour cream over the top of guacamole.

9. Add the finishing touch by sprinkling the diced tomato, green onion, remaining $\frac{1}{4}$ cup shredded cheese, and black olives to the edges of the pan. (If not making the web, you can sprinkle this all over top of the sour cream.)
10. Add some fake spiders on top and serve with tortilla chips.

Makes 8-10 servings.

Recipe by: Aimee

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