

Beefy 7~Layer Dip



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 48

1 ~ 24oz can refried beans

1 pound ground beef

1 package Taco seasoning mix

1 ~ 16oz can Mexican style diced tomatoes, drained

8oz cream cheese, room temperature

16oz sour cream

16oz jar your favorite salsa

1 bunch green onions, chopped

8oz container guacamole

1c black olives, sliced

2c cheddar cheese, shredded

Preheat oven to 350. Spray bottom and sides of 9" x 13" baking dish with non~stick cooking spray.

Evenly spread refried beans over bottom of dish. In large skillet, cook ground beef crumbling into small pieces. Add Taco seasoning mix and diced tomatoes. Cook until all the liquid has evaporated. Spread cooked ground beef evenly over refried beans.

Beat together cream cheese and sour cream and spread over ground beef layer. Top with salsa, then sprinkle with chopped green onions. Spread guacamole evenly over green onions and top with sliced black olives. The top layer should be grated cheddar cheese.

Bake 30 minutes or until hot and bubbly. Serve hot, warm or room temperature with tortilla chips on the side.

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Debbie Spangler ~ Certified Personal Chef

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