7 LAYER HATCH CHILE DIP

29 JUN, 2018-NEWMEXICANCONNECTION.COM

Summer gatherings, the perfect appetizer, or just something to treat yourself.

This 7 layer dip will leave you asking for more. With fresh ingredients, authentic New Mexico Grown Chile, and great seasonings - this fresher version of a traditional Seven Layer Dip will be a hit.

Give it a try, and then **Shop Our Online Store** for the key ingredients you'll need.

This recipe is modified from The Brewer and The Baker. Photo credit to them too.

Ingredients

- 10.5 oz jar of your favorite Bean Dip
- 1 large avocado
- Juice of 1/2 lime
- Salt
- ~1/2 jar of your favorite Salsa Verde
- Shredded Monterrey Jack Cheese
- Sour cream or plain yogurt
- ½ a bag of roasted and frozen New Mexican Connection Chiles
- 3 roma tomatoes
- 1/3 cup chopped red onion
- Small handful cilantro

INSTRUCTIONS

- 1. In a wide dish of some sort, evenly spread your favorite bean dip.
- 2. Smash the avocado with some lime juice and a generous pinch of salt and spread over the beans.
- 3. Spoon your salsa verde over top
- 4. Sprinkle with a layer of cheese.
- 5. Spread sour cream over the cheese
- 6. De-seed, peel, and chop your Chiles
- 7. Sprinkle the New Mexican Connection chiles over top
- 8. Dice the tomatoes
- 9. In a small bowl, stir the tomato chunks, red onion, and cilantro together with a pinch of salt.
- 10. Spread this new mix evenly over the top of the dip.
- 11. Serve cold with tortilla chips.