CHORIZO CON QUESO Layered dip

Serves: 6

Prep Time: 20 minutes

Cook Time: 10 minutes

This dip is full of flavor and texture, with the smoky chorizo sausage, creamy queso dip, and crunchy tortilla chips. The vegetables add a touch of freshness and sweetness, and the whole dip is topped with a generous amount of sour cream.



INGREDIENTS

1 pound chorizo, casings removed

- 1 red onion, diced
- 1 yellow pepper, diced
- 1 red pepper, diced
- 1 green hatch chili, diced
- 1 can black beans
- 1 can roasted corn

1 pound Queso Cheese Dip with Jalapenos 1 pound Brickman's® Borracho Style Beans Sour Cream & Tortilla chips, for serving



INSTRUCTIONS

- 1. Preheat oven to 350 degrees F (175 degrees C).
- In a large skillet over medium heat, cook chorizo sausage until browned and crumbly. Drain off any excess fat.
- Add onion, yellow pepper, red pepper, and green hatch chili to the skillet and cook until softened, about 5 minutes.
- 4. Layer dip into individual serving cups in the following order:
 - A. Borracho Beans first
 - B. Black beans & Roasted Corn
 - C. Guacamole
 - D. Queso Cheese Dip with Jalapenos
 - E. Chorizo and peppers mixture
 - F. Sour cream
- 5. Serve with tortilla chips.





