

## Mexican Layer Dip

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Added by [Ree](#) on August 21, 2009 in [Appetizers](#), [Cold Dips](#)

**Prep Time** 15 Minutes

**Servings** 8

**Difficulty** Easy

**Cook Time**



### Ingredients

- 1 can Refried Beans
- Tabasco Sauce, To Taste
- 1 can Diced Green Chilies
- Ground Cumin, to taste
- $\frac{3}{4}$  cups Grated Sharp Cheddar Cheese
- 1 cup Sour Cream
- 1 cup Guacamole
- $\frac{3}{4}$  cups Monterey Jack Cheese
- 1 can Black Olives
- 1 cup Pico De Gallo

### Preparation Instructions

Begin by throwing the refried beans into a small pan over medium-low heat. Add several dashes of Tabasco sauce and a small can of (undrained) diced green chilies. Stir well. Next, sprinkle a little bit of ground Cumin.

Spread the beans on the bottom of a glass bowl or high-sided dish. Over this sprinkle the sharp cheddar. Next, plop your sour cream. And spread it into a single layer, being careful not to disturb the cheese underneath.

The next layer is the guacamole. Spread it over the sour cream. Follow this with a layer of Monterey Jack Cheese and a nice sprinkling of chopped black olives.

Lastly, place a generous layer of Pico de Gallo. You can also, if you have the gumption for it, sprinkle some diced jalapenos over top.

Enjoy!