

## Layered Fiesta Dip



- 1 (6 ounce) package instant fat free refried beans
- 2 tablespoons butter
- Water
- 1 cup sour cream
- 1 (1.5 ounce) package mild taco seasoning mix
- 1 (8 ounce) container, or homemade mild guacamole
- 1 cup crumbled crisp cooked bacon
- 1 1/2 to 2 cups shredded lettuce
- 1/2 to 3/4 cups shredded Cheddar cheese
- 1 (2.25 ounce) can sliced black olives, drained
- 1 to 2 Roma tomatoes, chopped
- 2 to 3 green onions, sliced

**In a small saucepan**, combine instant refried beans, butter, and water. Cover and cook according to manufacturer's directions.

**In a medium bowl**, combine sour cream and taco seasoning. Mix well.

**On a 12 inch pizza pan or glass plate**, layer refried beans, guacamole, sour cream mixture, bacon, lettuce, cheese, olives, tomatoes, and green onions. Serve with tortilla chips.

**Cook's Note:** Instant refried beans are a superior product to canned refried beans. Yumee Yumee tested this recipe using Mexicali Rose brand Fat-Free Refried Beans. However, if canned beans are used, heat 1 (16 ounce) can refried beans with 2 tablespoons water in a covered microwave safe bowl for 3 minutes. Stir, cover, and set aside.

Follow directions in recipe. For a spicier kick, use hot taco seasoning and spicy guacamole. Add diced fresh chili peppers to toppings, if desired. If substituting bacon bits for crisp cooked bacon, stir 1 cup real bacon bits with 2 tablespoons water. Heat for 30 seconds in microwave.

