

PREP TIME COOK 30min TIME

COOK SERVES TIME 20-30 Omin

FEATURING



TOSTITOS® 7-Layer Dip Wedding Cake

INGREDIENTS

- 2 jars TOSTITOS® Salsa Con Queso
- 2 packages SABRA® ?Classic Guacamole
- 2 jars TOSTITOS® Queso Blanco Dip
- 2 jars TOSTITOS® Chunky Salsa Medium
- 2 cans refried beans
- 2 packages sour cream
- 1 package cherry tomatoes
- 1 small cylindrical glass serving bowl
- 1 large cylindrical glass serving bowl
- 1 plastic cup
- 1 plastic bag
- 1 piping tip
- 1 bag TOSTITOS® Original Restaurant Style

HOW TO MAKE

DIRECTIONS

- Begin making the layer dip by emptying the can of refried beans into the bottom of a large, cylindrical, glass bowl and spreading them evenly.
- Press a plastic cup, upside down, into the beans in the center of the large glass bowl. Later, this will act as a stand for the smaller glass bowl.
- Next, add the salsa, queso, guacamole, and sour cream by continuing to layer the dips in a ring around the cup until the large bowl is full to the top.
- Place the smaller, cylindrical, glass bowl on top of the plastic cup in the center of the large bowl as the second "tier".
- Fill the smaller bowl with layers of dip and ingredients until full.
- Cut cherry tomatoes in half, and place in a ring around the surface of the large bowl to decorate.
- As an additional garnish, use a plastic bag filled with guacamole with your piping tip of choice to add piping around the rim of the small glass bowl.
- Enjoy with a bag of TOSTITOS® Original Restaurant Style!