



PREP TIME

45min



COOK

TIME
15min



SERVES

8-10

FEATURING



Premium Cable TV Show Dragon Dip

INGREDIENTS

- **1 jar (5 oz)** TOSTITOS® Creamy Spinach Dip
- **1 bag** TOSTITOS® Hint of Lime
- **12 oz** roasted red peppers, strained and dried between paper towels
- **2 (14 oz) cans** chickpeas, strained and rinsed
- **8 oz** grated cheddar cheese
- **1/2 cup** breadcrumbs
- **2 lbs** bacon, cooked and crumbled
- **1/4** onion, sliced thinly
- **3** bell peppers (one red, one orange, one yellow)

HOW TO MAKE

DIRECTIONS

- Preheat oven to 350°F.
- Place the spinach dip, roasted red peppers, chickpeas and cheese in a food processor and blend until smooth. If mixture is solid enough to form, move on to the next step. If not, add a few breadcrumbs, pulse, and repeat until the mixture will hold its shape.
- Lay bacon on a baking sheet and bake at 350°F for about 15 minutes until bacon is almost blackened. Remove from oven, cool, and crumble into flakes.
- Form the chickpea mixture into a dragon shape by starting with a mound for the body in the center of a plate, and then forming a winding tail on one end and a thick head on the other end. Using a clean paper towel, wipe the plate around the dragon to define the edges.
- Push bacon into the sides of the dragon to form scales, continuing until the dragon is covered. Wipe around the dragon again to remove excess bacon and define edges.
- Add TOSTITOS® chips to form spikes and wings.
- Use bell pepper and onion to form face, feet, horns and flames.