







TIME Omin



SERVES

## **FEATURING**



# Star-Spangled Dip

### **INGREDIENTS**

- 1 bag TOSTITOS® Bite Size
- 1 jar TOSTITOS® Chunky Salsa Medium
- 2 cans Fritos® Original Bean Dip
- 2 cups shredded cheese
- 2 cups SABRA® ?Classic Guacamole
- 1 bunch chopped scallions
- 1 (24 oz container) sour cream
- 35 grape tomatoes, sliced in half lengthwise
- 50 sliced olives

## HOW TO MAKE

#### DIRECTIONS

- Evenly spread your refried beans on the bottom of a 13x9 casserole dish.
- Sprinkle the cheddar cheese and scallions. Be generous, this is the good stuff.
- Up next, a layer of TOSTITOS® Chunky Salsa (Medium).
- After that, add a layer of guac and top it off with sour cream.
  Use as much sour cream as you need to give your flag a white base.
- Build the rows of tomato and TOSTITOS® Bite Size Tortilla Chips, alternating tomato and chip until you have 3 rows of tomatoes and 3 rows of chips.
- When you get to the third chip row, start placing your olive stars on the left half of the top. The spacing of the olives is a row of 6, then a row of 5, until there are 9 rows and 50 stars.
- Continue making the tomato and chip stripes on the right side until you have finished all the rows.