

7-LAYER TEX-MEX DIP

Serves: 6–8 Serving Size: about 1 cup Prep time: 15 minutes Cook time: 3 minutes

For the dip:

1 lb./455 g ground chicken or turkey 2 tbsp. Southwest Chipotle Seasoning Blend (see recipe)

1 cup yellow corn kernels

1 cup diced tomato

1/4 cup minced red onion

3 tbsp. extra virgin olive oil

11/2 tbsp. red wine vinegar

1/8 tsp. coarse kosher salt

1 cup black beans, rinsed, drained

1 4-oz./115 g can green chilies, drained

1 cup crumbled queso fresco

1/4 cup loosely packed fresh cilantro, chopped

1/4 cup toasted pumpkin seeds, chopped (optional)
Tortilla chips

Directions:

- In the 1¾-qt/1.75 L Casserole TupperWave® Stack Cooker casserole, mix together meat and seasoning blend until well combined. Cover and microwave on high power 3 minutes or until browned. Remove from microwave. Drain any liquid or fat. Using a spoon, break meat into bite-sized pieces then set aside.
- In medium bowl, stir together corn, tomato, onion, olive oil, red wine vinegar, and salt.
 Set aside.
- In a baking dish or decorative bowl, layer ingredients in the following order: ground chicken, green chilies, black beans, corn mixture, queso fresco, cilantro, pumpkin seeds
- 4. Serve at room temperature with tortilla chips.



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1 lb./455 g ground chicken or turkey 2 tbsp. Southwest Chipotle Seasoning Blend (see recipe)

1 cup yellow corn kernels

1 cup diced tomato

1/4 cup minced red onion

3 tbsp. extra virgin olive oil

1½ tbsp. red wine vinegar

1/8 tsp. coarse kosher salt

1 cup black beans, rinsed, drained

1 4-oz./115 g can green chilies, drained

1 cup crumbled queso fresco

4 cup loosely packed fresh cilantro, chopped

¼ cup toasted pumpkin seeds, chopped (optional) Tortilla chips

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