

# 5-Layer Mexican Dip or Nachos Supreme

## Ingredients:

1 (15 ounce) cans spicy refried beans  
1 cup sour cream  
2/3 cup mayonnaise  
1 (1 ounce) package lawry's taco seasoning mix ( or recipe #117797, to taste)  
2 (4 ounce) cans diced green chilies ( or salsa)  
4 somewhat firm avocados, diced small  
2 tablespoons fresh lemon or 2 tablespoons lime juice  
1 teaspoon salt  
1/4 teaspoon garlic powder  
2 cups cheddar cheese, shredded  
2 cups green onions, chopped  
2 cups tomatoes, chopped  
6 ounces chopped black olives  
3 tablespoons chopped fresh cilantro  
tortilla chips, warmed ( such as Scoops)

## Directions:

In a 13 x 9-inch glass serving dish, spread the refried beans. Mix together the sour cream, mayonnaise and seasoning mix. Spread this on top of the beans.

Put on a layer of the chopped green chiles (both cans). Note: You may substitute 8 ounces of chunky salsa for the chopped green chiles.

Mix together the diced avocados, lemon juice, salt and garlic

powder. Spread this on top of the green chiles.

Mix together the shredded cheese, green onions, chopped tomatoes and chopped olives. Sprinkle this on top. Garnish with chopped fresh cilantro.

May be served right away, or cover and chill for up to 24 hours. -OR-, to serve hot:, bake at 350 degrees F until hot and bubbly, about 15 minutes.

Serve with warm tortilla chips (we like Tortilla Scoops).

TO MAKE NACHOS SUPREME:.

Layer dip with tortilla chips and sliced carne asada steak, pollo asada, seasoned ground beef, or shredded chicken; top with extra shredded cheese and diced green chiles. Bake or microwave briefly until heated through and the cheese has melted. Enjoy!