

# Cheesy Mexican Bean Dip

## Ingredients

2 (15 oz.) cans pinto beans  
1 (4 oz.) can green peppers  
2 cups cheddar cheese, grated, divided  
2 cups mexican cheese blend, grated, divided  
1 cup sour cream  
1 white onion, chopped  
3 cloves garlic, minced  
1 jalapeño pepper, seeds removed, minced, optional  
2 tablespoons olive or vegetable oil  
1 1/2 tablespoons hot sauce (we used Cholula)  
3/4 teaspoon ground cumin  
kosher salt and freshly ground pepper, to taste  
tortilla chips, garnis

## Directions

Preheat oven to 350° F.

Heat olive oil in a large pan or skillet over medium-high heat and sauté onions until softened and translucent. 6-8 minutes. Add minced garlic and cook for another 1-2 minutes, or until fragrant.

Mix in refried beans, green peppers and cumin, then season generously with salt and pepper. Stir everything together until combined.

Remove bean mixture from heat and stir in sour cream, hot sauce, 1 cup cheddar cheese and 1 cup mexican cheese.

Transfer dip to a large baking dish and top with remaining cheese.

Place in oven and bake for 25 minutes, or until cheese is melted and bubbly.

Remove from oven and let cool 5 minutes before topping with minced jalapeño, if using, and serving with tortilla chips.

Source : [allrecipes.Com](http://allrecipes.Com)