

Bandito Black Bean and Chorizo Dip

By Bren Haas

Ingredients

- 8 oz of beef Chorizo
- 7 oz of refried black beans
- 7 oz can of black beans drained
- 1 large sweet onion diced
- 1 teaspoon garlic
- 1 ripe tomato diced
- 1/3 cup of pickled jalapeno
- 1/2 cup shredded Queso blanco
- nacho chips

Instructions

1. In skillet fry chorizo. I use beef for this recipe but you can use pork just be sure to drain 1/2 the grease once ground.
2. After about 15 minutes the meat should be cooked. Toss in about 1/2 cup of diced onion and garlic. Cook for about 3-5 minutes.
3. Add the refried black beans and drained whole black bean to skillet mixing well.
4. Once this is mixed well and hot remove from skillet to serving bowl allowing about 2 inches at top for remaining ingredient toppers. Sprinkle the cheese on immediately so it melts on the dip.
5. Top cheese with tomatoes, 1/4 cup of onion and the pickled jalapeno.
6. Serve with your favorite corn chip.

Notes:

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