



# VEGAN 8-LAYER TACO DIP

## INGREDIENTS

½ cup Plant-Based Ground  
30 oz. can of refried beans  
1 cup salsa  
2 cups guacamole  
1 cup vegan sour cream  
1 cup vegan cheese shreds  
½ cup sliced black olives  
¾ cup diced green onion  
¾ cup diced tomato  
1 T water

### FOR TACO SEASONING:

¼ t chili powder  
⅓ t garlic powder  
⅓ t onion powder  
¼ t ground cumin  
⅓ t salt  
⅓ t oregano

**TIME:** 20 mins (Prep Time 13 mins / Cook Time 7 mins) **SERVES:** 4 **TYPE:** Vegan

## INSTRUCTIONS

- 1 In a small pan combine ground, taco seasoning, and about a tablespoon of water. Cook for 5-7 minutes or until plant meat begins to darken on the edges.
- 2 In a medium-sized mixing bowl, combine refried beans and salsa. Mix well and place in a 9"x12" dish that is at least 3" deep.
- 3 Layer guacamole on top by carefully dropping spoonfuls on the beans about an inch apart. Smooth together with the back of a spoon. Add the sour cream next, working slowly to maintain the layers.
- 4 Add the ground mixture. Sprinkle vegan cheese, then add the sliced black olives, then the green onions, and finally layer the diced tomato.
- 5 Enjoy cold with tortilla chips!

**QUICK TIP**



Save time with store-bought taco seasoning

**Before**  
the butcher™