

# Ingredients



- 1 ½ Cups Sour Cream
- 2 Tbs Taco Seasoning
- 2 tsp Original TRUFF
- Pico de Gallo:
- 1 Cup diced tomatoes
- ¼ Cup Red onions Peeled and Minced
- 2 Tbs Cilantro Chopped
- ¼ tsp Salt
- **Avocado Blend:**
- 3 Avocados Peeled and cored
- 2 tsp Lime Juice
- 3 Tbs Prepared Pico Mixture
- ½ tsp Salt
- 1 can or 16 oz Refried Beans
- ¾ cup Mexican Chees blend
- 3 Tbs Black Olive sliced
- 3 Tbs Jalapeños sliced
- 3 Tbs Fresh Cilantro chopped
- 3 Tbs Scallions chopped

# Truff 7 Layer Dip

## Instructions

### Sour Cream Blend:

- In medium bowl, whisk together sour cream, taco seasoning, and Original TRUFF until blended. Scrape bowl pouring all into a sealable container and keep refrigerated until ready to assemble dip.
- Pico de Gallo:
- In a medium bowl, toss together tomatoes, red onion, cilantro, and salt (feel free to add a little squeeze of lime juice) until combined. Store in a sealable container and keep refrigerated until read to assemble your dip.

### Avocado Blend:

- In a large bowl, mash avocados with a pork or potato masher until smooth. (a couple of chunks are ok) Stir in lime juice, Pico de Gallo and salt until combined. Store into a sealable container and keep refrigerated until ready to assemble your dip.
- **Layer #1: Spread refried beans evenly on bottom of casserole dish or glass serving dish.**
- **Layer#2 Spread in avocado blend evenly over refried beans.**
- **Layer#3 Spread the sour cream blend evenly over avocado blend**
- **Layer#4 Sprinkle the sour cream blend with shredded cheese**
- **Layer#5 Spoon over and cover the cheese with Pico de Gallo**
- **Layer#6 Top with scallions, olives, jalapeños and cilantro**
- **Serve with tortilla chips! Enjoy!**

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