



RECIPE | TOMATOES

# SPOOKY 7 LAYER DIP



[PURE-FLAVOR.COM](http://PURE-FLAVOR.COM)

# SPOOKY 7 LAYER DIP

## INGREDIENTS

### For the dip:

- 12 oz** Pure Flavor® RedRoyals® Sweet Cherry Tomatoes On-the-Vine, halved
- 2 packages** taco seasoning
- 1** Thai chili, finely diced
- ½** red onion, finely diced
- 1 lb** ground beef
- ¾ cup** cheddar cheese, shredded
- ¼ cup** black olives, sliced
- 4 tbsp** sour cream, divided
- 4 tbsp** cream cheese, softened

### For the salsa:

- 12 oz** Pure Flavor® RedRoyals® Sweet Cherry Tomatoes On-the-Vine, diced
- 2** green onions, chopped
- 1** jalapeno pepper, seeded and roughly chopped
- 1** clove garlic
- ⅓ cup** red onion, chopped
- ⅓ cup** fresh cilantro
- 2 tbsp** fresh lime juice
- ½ tsp** chili powder

**¼ tsp** cumin

Salt and pepper, to taste

### For the guacamole:

- 3** ripe avocados, peeled and pitted
- 2** cloves garlic, minced
- 1** lime, juiced
- Salt, to taste



**30 min**

**20 min**  
PREP.

**10 min**  
COOKING



**8**



**easy**

## DIRECTIONS

- Combine all salsa ingredients in a food processor and pulse until all ingredients are finely chopped and set aside.
- Gently mash all the ingredients for the guacamole into a medium-sized bowl and set aside.
- Blend cream cheese, 3 tablespoons of sour cream, & 1 package of taco seasoning until smooth. Spread on the bottom of a serving dish.
- Brown ground beef in a medium skillet over high heat. Add the other package of taco seasoning, let cool, and spread over the first layer.
- Spread the Thai chili & red onion over the meat, followed by the salsa, cheese, and guacamole.
- Pipe the remaining sour cream over the guacamole in the shape of a spider web.
- Sprinkle tomatoes & olives to the edge of the dish, add fake spiders, and enjoy with tortilla chips of your choice.