

# Layered Nacho Dip

17 ingredients · 20 minutes · 8 servings



## Directions

1. Prepare your queso by combining cashews, nutritional yeast, sea salt, garlic powder, cumin, chili powder, tabasco sauce, olive oil and warm water in a blender or food processor. Blend until smooth and creamy. Add more warm water 1 tbsp at a time if necessary.
2. Create your guacamole by mashing avocado in a bowl. Add lime juice and season with sea salt and black pepper to taste. Mash well until creamy.
3. When ready to assemble your dip, spread refried beans in the bottom of a glass dish. Add the queso layer, then guacamole, then salsa. Top with diced bell pepper, black olives and cilantro. Serve immediately with brown rice chips or cover and refrigerate.

## Notes

### Prep Ahead

This can be made up to 1 day in advance. Cover and store in the fridge until ready to eat.

### Serve it With

Veggie sticks, brown rice chips, or tortilla chips.

## Ingredients

- 1 1/2 cups Cashews
- 3 tbsps Nutritional Yeast
- 1/2 tsp Sea Salt
- 1/4 tsp Garlic Powder
- 1/2 tsp Cumin
- 1 1/2 tpsps Chili Powder
- 1 tbsp Tabasco Sauce
- 1 tbsp Extra Virgin Olive Oil
- 1/4 cup Water (warm)
- 2 Avocado (ripe)
- 1 Lime (juiced)
- Sea Salt & Black Pepper (to taste)
- 1 can Refried Beans
- 1 cup Salsa
- 1 Yellow Bell Pepper (diced)
- 1/4 cup Black Olives (sliced)
- 1/4 cup Cilantro (chopped)