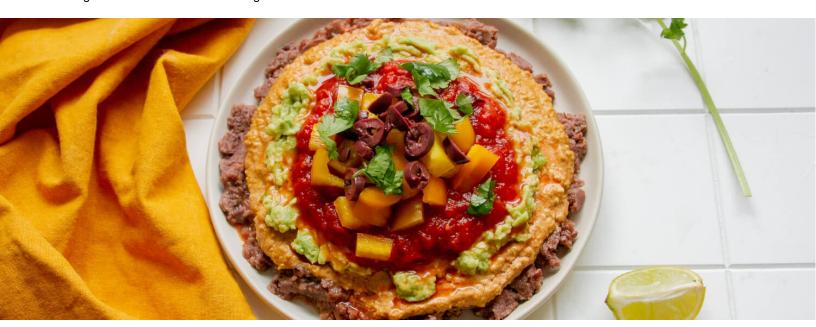
# **Layered Nacho Dip**

17 ingredients · 20 minutes · 8 servings



### **Directions**

- 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 tsps 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)