

# Easy Multi Layer Mexican Dip

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## Ingredients:

- One can of fat free refried beans
- One can of black beans, rinsed and drained or 1.5 c cooked
- 1 t. each, dried cumin, chili powder, smoked paprika, onion salt
- Shredded lettuce (I use romaine)
- Vegan shredded cheddar (optional)
- Salsa
- Thawed roasted corn (I like the one from Trader Joe's)
- Sliced black olives
- Vegan sour cream (I use Tofutti brand)
- Chopped tomato
- Green onion (optional)
- Sliced Avocado

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## Directions:

1. In a small saucepan, heat the refried beans and add the seasonings. Stir to combine.
2. I use a glass pie plate (like this one) to assemble my dip. You can use any dish you like, but this one works very well.
3. Spread the heated refried beans in the dish to make the bottom layer.
4. Next, add a layer of salsa to cover the bean spread
5. Add a layer of shredded lettuce and continue to add all the other ingredients (except the avocado and sour cream) in any order.
6. I finish mine off with a few dollops of sour cream and some sliced avocado.
7. Serve with air fryer tortilla chips or store bought chips. Can also serve with air fryer potato slices!