



Black Bean Dip Recipe

Ingredients (Main Dish):

- Mountain Momma's Black Bean Soup Kit
- 8 oz. cream cheese, softened
- 1 cup sour cream
- 2-3 jalapeño peppers, chopped (depending on the heat you like)
- 8 cloves garlic
- 1 tsp cumin powder
- 1 tsp chili powder
- 2 Tbsp. fresh lime juice
- 1 cup crumbled queso fresco
- 2 cups shredded pepper jack cheese
- 1 cup shredded cheddar cheese

Ingredients (Garnish Topping)

- 2 cups cherry tomatoes, quartered
- 2 jalapeño peppers, sliced
- 1 cup diced red onion
- 1/2 cup-1 cup crumbled queso fresco
- Freshly chopped cilantro
- Tortilla chips, for serving

Directions for Black Bean Dip

1. **Prepare Black Bean Soup by using 8 cups of water instead of 10 cups. Once beans soften, remove lid and cook on low until most all the water cooks off. Bean Mix should be slightly moist.**
2. **Preheat oven to 350°. In a food processor, add cooked Bean Mix, cream cheese, and sour cream. Pulse to combine. Add jalapeño, garlic, cumin powder, chili powder, lime juice, and queso fresco. Blend until smooth.**
3. **Transfer mixture to a 13" x 9" ovenproof pan. Top with pepper jack cheese and cheddar cheese. Bake until warmed throughout and cheese is melted, about 20-25 mins.**
4. **Put garnish on top using tomatoes, jalapeno, red onion, queso fresco, and cilantro. Serve warm with tortilla chips.**
5. **Enjoy! (Can be eaten warm or cold).**