



Star-Spangled Layered Dip

Ingredients

- 2 (15-ounce) cans refried beans
- 2 cups guacamole
- 1 (16-ounce) container sour cream
- 4 scallions, thinly sliced (white and light green parts only)
- 2 cups shredded Mexican blend cheese
- ¼ cup chopped black olives
- 1 cup crumbled Cotija cheese
- 1½ cups salsa
- Corn chips (like Fritos scoops), for serving

Instructions

- **Layer the Base:**
In a 9×13-inch baking dish, spread the refried beans evenly across the bottom.
Next, gently layer the guacamole on top, followed by a smooth layer of sour cream.
- **Add Flavor & Color:**
Sprinkle the top with sliced scallions, then cover with shredded cheese for extra flavor and texture.
- **Create the Flag Design:**
 - In the top left corner, arrange the black olives to form the “stars” section.
 - Sprinkle a bit of Cotija cheese over the olives for contrast.
 - Spoon salsa in horizontal stripes across the rest of the dish.
 - Between salsa lines, sprinkle Cotija cheese to create the “white” stripes of the flag.
- **Chill & Serve:**
Refrigerate the dip until ready to serve. Pair with corn chips and let the dipping begin!