

# SMOKY BLACK BEAN DIP

## From Chelsey Hernandez

### Ingredients:

- 2 pkgs. (8 oz. each) cream cheese, at room temperature
- 1 chipotle chile, finely chopped, plus 1 tbsp. adobo sauce from one can (7 oz.)  
GOYA® Chipotle Chiles in Adobo Sauce
- 2cans (15.5 oz. each) GOYA® Black Beans, drained and rinsed
- 2 cups sour cream
- 1 jar (17.6 oz.) GOYA® Salsa Pico de Gallo –Mild, drained
- ¼ cup chopped fresh cilantro
- 2 cups shredded Monterey Jack cheese (about 8 oz.)

### Instructions:

Step 1: Heat oven to 350°F. In medium bowl, stir together cream cheese, chipotle chile and adobo sauce until combined. Using rubber spatula, evenly spread cream cheese mixture on bottom of 9"x13" baking dish.

Step 2: Top cream cheese with black bean; using spatula, spread in even layer. Next, dollop sour cream over black beans, spreading evenly to coat. Evenly spread drained Pico de Gallo over sour cream; sprinkle with cilantro. Then, cover completely with shredded cheese.

Step 3: Bake until cheese is melted and dip is hot; 25-30 minutes. Serve warm with tortilla chips.