



6 Simple Steps To Making A KILLER Taco Dip

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Utensils

Quantity

- (1) – 12 inch Diameter Round Serving Plate
- (1) – Flexible Blade Spatula or Sturdy Mixing Spoon
- (1) – 32 oz. Or larger Mixing Bowl
- (1) – Sharp Knife for Slicing Tomato and Onion
- (1) – Cutting Board

Ingredients

Quantity

- (1) – 1.25 oz. Packet Taco Seasoning
- (1) – 6 oz. Container Garlic Salt
- (1) – 8 oz. Package Cream Cheese
- (1) – 16 oz. Container Sour Cream
- (1) – 3 oz. Can Black Olives (Diced)
- (1) – Tomato (Baseball Sized)
- (1) – Onion (Baseball Sized)
- (4) – Lettuce Leaves or (1/4) Head Of Lettuce
- (2) – 8 oz. Packages Shredded Cheese (Your Choice)
- (2) – Family Size Bags Tortilla Chips



-The Ingredients-

Step 1

- Pour $\frac{3}{4}$ packet of Taco Seasoning into mixing bowl with entire 16 oz. container Sour Cream and thoroughly mix together.
- Add $\frac{1}{2}$ tsp. Garlic Salt then stir together with Sour Cream and Taco Seasoning mixture.
- Add entire package of 8 oz. Cream Cheese into same bowl as Sour Cream and Taco Seasoning mixture.
- Stir all ingredients together well.
- With a spoon or spatula, evenly spread mixture on a 12" diameter plate. (See picture below)

***Note** – To make mixing the Cream Cheese easier its acceptable to let it set out of the refrigerator at room temperature for about 20 minutes so it can soften up.



-Taco Seasoning, Sour Cream, Cream Cheese and Garlic Salt Mixture-

Step 2

- Break up and arrange pieces of washed lettuce leaves and cover up entire Sour Cream / Cream Cheese mixture.

***Note** – Be sure to wash the lettuce before using, but be certain to rinse off as much water before placing it on the plate. Otherwise, the taco dip will get excessive moisture on it which will become runny and unappealing.



-Lettuce On Top Of The Sour Cream/Cream Cheese Mixture-

Step 3 and 4

- Peel the onion and then wash and dry the tomato.
- Chop onion and tomato into desired bits and arrange evenly on top of lettuce.



-Onion and Tomato Chopped and Spread On Top Of Lettuce-

Step 5 and 6

- Open both packages of shredded cheese and spread evenly over entire plate.
- Open can of Black Olives and spread on top of cheese.
- Cover entire dish with plastic wrap and refrigerate until ready to serve.
- Serve with tortilla chips and as a side option you can also offer the dip with your favorite taco sauce.



-The Final Product Topped Off With Cheese and Black Olives-

Resources

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