Chilled Mexican Appetizer Dip

Marideanne Blomgren - Raleigh, NC Southern Living - 1987 Annual Recipes

Yield: 12 cups

1 can (9 ounce) commercial bean dip 1 can (6 ounce) tomato paste 1 can (4 ounce) chopped green chilies, drained

2 avocados, peeled and coarsely chopped

2 small tomatoes, coarsely chopped

2 teaspoons lemon juice

1/2 cup sour cream

1/2 cup mayonnaise

1 package (1-1/4 ounce) taco seasoning mix

1 small green pepper, coarsely chopped 1 bunch green onions, coarsely chopped

1 jar (2 ounce) diced pimientos, drained

1 can (4-1/2 ounce) chopped ripe olives, drained

2 cups (8 ounces) extra-sharp Cheddar cheese, shredded 5 cherry tomatoes, quartered

chopped green onions (for garnish)

In a bowl, combine the bean dip, tomato paste and chiles. Spread the mixture in a twelve-inch round platter with sides.

In a bowl, combine the avocados, tomatoes and lemon juice. Toss and arrange evenly over the bean mixture. Set aside.

In a bowl, combine the sour cream, mayonnaise and taco seasoning mix. Spoon over the avocado mixture.

In a bowl, combine green pepper, green onions, piniento and olives. Sprinkle over the sour cream mixture.

Top with cheese.

Garnish with cherry tomatoes and additional green onions.

Cover and chill for one to two hours.

Serve with tortilla chips.

Per Serving (excluding unknown items): 2000 Calories; 181g Fat (75.9% calories from fat); 24g Protein; 105g Carbohydrate; 24g Dietary Fiber; 90mg Cholesterol; 4125mg Sodium. Exchanges: 9 1/2 Vegetable; 1 1/2 Fruit; 1/2 Non-Fat Milk; 25 Fat; 1 1/2 Other Carbohydrates.

Appetizers

% Calories from Fat: % Calories from Carbohydrates: % Calories from Protein: Total Fat (g): Saturated Fat (g): Monounsaturated Fat (g): Polyunsaturated Fat (g):	75.9% 19.6% 4.5% 181g 38g 71g 55g	Vitamin B12 (mcg): Thiamin B1 (mg): Riboflavin B2 (mg): Folacin (mcg): Niacin (mg): Caffeine (mg): Alcohol (kcal):	.6mcg .9mg 1.0mg 386mcg 15mg 0mg 0
Cholesterol (mg): Carbohydrate (g): Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg): Iron (mg): Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	90mg 105g 24g 24g 4125mg 4838mg 283mg 9mg 4mg 265mg 13801IU 1590RE	Food Exchanges Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates:	0 0 9 1/2 1 1/2 1/2 25 1 1/2

Nutrition Facts

Amount Per Serving			
Calories 2000	Calories from Fat: 1519		
	% Daily Values*		
Total Fat 181g	279%		
Saturated Fat 38g	190%		
Cholesterol 90mg	30%		
Sodium 4125mg	172%		
Total Carbohydrates 105g	35%		
Dietary Fiber 24g	96%		
Protein 24g			
Vitamin A	276%		
Vitamin C	442%		
Calcium	28%		
Iron	53%		

^{*} Percent Daily Values are based on a 2000 calorie diet.