

7 Layer Spicy Taco Dip

Serves: 14 Servings

INGREDIENTS

- 1 (10 oz.) container Sabra Supremely Spicy Hummus
- 2 cups guacamole
- 2 cups favorite chunky salsa
- 1½ cups plain Greek yogurt
- 2 Tbsp. taco seasoning
- 1½ cups shredded Mexican cheese
- 1 cup diced roma tomatoes
- ½ cup sliced olives
- ¼ cup green onions, chopped

INSTRUCTIONS

1. In the bottom of an 8x8 or 7x11-inch baking dish, spread an even layer of hummus.
2. Top the hummus with a layer of guacamole, spreading evenly, and then follow with a layer of salsa.
3. In a small bowl, mix together Greek yogurt with 2 tablespoons of taco seasoning until well combined and layer evenly on top of the salsa.
4. Sprinkle with shredded cheese followed by diced tomatoes, olives and green onions.
5. Serve with tortilla chips or veggies for dipping or cover and refrigerate until ready to serve.

