

Timberline Taco Dip



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INGREDIENTS:

- 2 cups ground beef, ground turkey or diced chicken - browned and seasoned with [Peak Provisions Timberline Taco Mix](#)
- 1 can chili beans w/ sauce
- 1 cup guacamole
- 1 cup salsa
- ½ cup ketchup
- ½ cup Miracle Whip
- 1 cup sour cream
- ½ cup diced cucumber
- ½ cup diced peppers
- ½ cup diced tomatoes
- 1 ½ cup shredded cheese
- 1 can sliced olives
- 3 green onions, finely sliced
- ½ cup cotija cheese, crumbled

DIRECTIONS:

1. In a pie plate or small oven dish - any shallow serving dish with sides high enough to layer the dip.
2. Mix cooked taco meat with chili beans, juice and all - spread as the first layer.
3. Mix together salsa and ketchup and pour over meat mixture as the next layer.
4. Mix together sour cream and Miracle Whip spread over salsa layer.
5. Sprinkle diced cucumber, bell pepper, and tomato as the next layer.
6. Sprinkle shredded cheese, olives and green onion, and cotija cheese on top.
7. Refrigerate a few hours or make the night before. Serve with tortilla chips. Enjoy!

To purchase the [Timberline Taco Mix](#) and other great dip mixes, spices, and marinades - visit www.PeakSpices.com