



New Year's Eve Taco Dip

SERVINGS 10 ⌚ **PREP TIME** 10 min **COOK TIME** 25 min

INGREDIENTS

- 1 pound ground beef
- 1 packet taco seasoning
- 1 cup of water
- 16 ounce can refried beans
- 1 cup **La Fe Diced Tomatoes**
- 1 cup **La Fe Black Olive**, Sliced
- 1/2 cup diced jalapenos
- 2 cups shredded sharp cheddar cheese or 8 ounces **La Fe Queso Fresco**
- 30-40 **La Fe Black Olive**, sliced for decoration

DIRECTIONS

1. Begin by preheating the oven to 350 degrees.
2. Now, heat a large skillet over medium-high heat.
3. Following this, add ground beef and cook until browned; drain.
4. After the beef has browned, add taco seasoning and water, and then bring to a boil.
5. Once you complete this step, lower the heat and simmer until most of the liquid has evaporated.
6. Now, spread the refried beans into bottom of a round or rectangular baking dish.
7. Once you have spread the refried beans, sprinkle taco seasoned beef over beans
8. Following this, sprinkle on the **La Fe diced tomatoes**, chopped **La Fe olives**, and diced jalapenos.
9. Now, top with the shredded cheeses.
10. After this, arrange the **La Fe black olive** slices over top of the cheese.
11. Bake for 25 minutes or until heated through.
12. Serve hot.