

Crock Pot Vegetarian Bean Dip

We're going to a party this weekend and everyone is supposed to bring a side dish to go with a taco bar main course. It sounds like lots of fun (hoping for margaritas, good music and salty lime tortilla chips) and I figured I'd make something in the crock pot that would be hot and spicy, just like the crowd! While other people might bring chips or cold dips, this dish is really easy and yummy and a little unique. It's nice to have a hot dip that doesn't get crusty and weird from sitting out. Feel free to serve this with some additional jalapenos, salsa and sour cream.

1 15 oz. can of vegetarian refried beans

1 c. chunky salsa (mild, medium or hot)

1 c. sliced black olives

1 c. shredded colby jack cheese

1 15 oz. can of black beans, drained and rinsed

1 t. cumin

1 t. chili powder

1/2 c. sour cream

Mix all ingredients together in crock pot, except for sour cream. Cook on low for 3 hours, then add sour cream, mix and heat for 1 more hour on low. Serve with tortilla chips meant for scooping.

(If you have leftovers, try putting a hearty serving into a soft taco shell tomorrow with some shredded lettuce and diced tomatoes, it makes a great second meal!)