

Quick & Easy

THE COSTCO WAY

Mango 7 Layer Dip

Makes 10 to 12 servings

Ingredients for Mango Salsa:

1 mango, roughly chopped
½ cup mild red salsa
1 tsp oregano
2 tsp cumin
2 to 4 chipotle peppers in adobo

Instructions:

In a food processor, combine mango, salsa, oregano, cumin and peppers. Pulse until smooth. Set aside.

Ingredients for Mango Guacamole

2 avocados, mashed
1 mango, diced
¼ cup red onion, finely chopped
¼ cup garlic, finely chopped
2 Tbsp fresh lemon juice
½ tsp salt
2 Tbsp cilantro, chopped

Instructions:

In a medium bowl, combine avocados, mango, onion, garlic, lemon juice, salt and cilantro. Mix well. Set aside.

Ingredients For 7 Layer Dip:

¼ cup black olives, sliced
1 cup mango, diced
¼ cup tomatoes, diced
2 cans (15 oz) black beans, drained
2 to 4 Tbsp taco seasoning mix
2 cups Mango Guacamole
2 cups sour cream
1 cup Mango Salsa
2 cups lettuce, shredded
2 cups, cheddar cheese, shredded

Instructions:

In a medium bowl, combine black olives, mango and tomatoes. Mix well.

In a large bowl or trifle dish, combine black beans and taco seasoning mix. Mix well and spread until flat. Spread the Mango Guacamole over the seasoned black beans. Spread the sour cream over the Mango Guacamole. Spread the Mango Salsa over the sour cream. Layer with the lettuce then the cheese. Top with the mango olive mixture. Serve immediately with chips of choice.

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