



Plant-Based Chili Layer Dip



Makes:
16 servings



Total Cook Time:
30 Minutes

Ingredients:

- 1 4lb Bag – Blount’s Plant-Based Vegan Chili (*Item#45418*)
- 2 16oz Bags – Plant-Based Mexican Blend Shredded Cheese
- 1 16oz Container – Plant-Based Sour Cream Alternative
- 2 24oz Containers – Plant-Based Cream Cheese, Softened
- 1 24oz Jar – Salsa
- 2 8oz Bags – Iceberg Lettuce, shredded
- 3 Roma Tomatoes, Chopped
- 1 Large – Red Onion, Chopped
- 1 6.5oz Can – Black Olives, sliced
- 3 Bunches – Scallions, sliced 1/8 inch
- 2 Large Bags – Tortilla Chips

Cooking Instructions:

1. Preheat convection oven to 400F° & Preheat a large pot of boiling water.
2. Place 2 bags of Plant-Based Vegan Chili into the pot of boiling water for 15-20 Minutes.
3. While the Blount Fine Food’s Plant-Based Vegan Chili is boiling, combine the 16-ounce container of plant-based sour cream alternative and plant-based cream cheese in a bowl and whisk until fully combined.
4. Once the bags of Blount Fine Food’s Plant-Based Vegan Chili are hot remove from the water.
5. Cut the corner of the bag and evenly layer it on the bottom of a half hotel pan.
6. Drop large dollops of the plant-based cream cheese and sour cream mixture onto the chili and then spread until the chili is fully covered.
7. Dress the plant-based sour cream and cream cheese mixture liberally with the Mexican shredded cheese.
8. Place in the oven for 10 minutes or until the cheese is a light golden brown.
9. Top the melted cheese with the salsa, spreading evenly.
10. Top the salsa with the shredded lettuce, chopped tomatoes, chopped red onion, and sliced black olives.
11. Place large dollops of the 8-ounce container of plant-based sour cream on top.
12. Sprinkle all the scallions over the layered PB chili dip and serve with tortilla chips.

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