



#### FEATURING



# Ranch Style Beef and Bean Dip

### INGREDIENTS

- 1 bag TOSTITOS® Cantina Traditional
- 1 lb ground beef
- 2 jalapeños, chopped (if less heat is desired, remove seeds before chopping)
- 1 small onion (chopped)
- 2 cloves garlic (chopped)
- 1 15 oz can black beans
- 1 15.5 oz jar TOSTITOS® Salsa Con Queso
- 1 15.5 oz jar TOSTITOS® Chunky Salsa Medium
- 1 <sup>1</sup>/<sub>2</sub> cups diced fresh tomatoes
- 1 15 oz can whole kernel corn
- 18 oz block of cream cheese
- 1/2 cup milk
- 2 cups Mexican blend shredded cheese
- Salt and pepper

## HOW TO MAKE

#### DIRECTIONS

- Preheat oven to 350°F.
- In a large skillet, cook ground beef until it's brown. Drain excess fat.
- Season meat with salt and pepper to taste.
- Mix in chopped onions, garlic and jalapeños and cook for 3-5 minutes, until they begin to soften.
- Stir in black beans, Salsa, Salsa con Queso, tomatoes, and corn and heat through.
- Stir in milk, cream cheese and cook until all the cream cheese is melted.
- Transfer mixture to a 9x13 glass baking dish, and top with shredded cheese.
- Bake in the oven for 15-20 minutes, uncovered, or until cheese is fully melted.
- Serve with Tostitos Cantina Tortilla Chips.