



Bacon Dip and Festive Chips

Prep Time: 15 Minutes

Cooking Time: 30 Minutes

Serves 12

Ingredients:

12 each 10" Heat Pressed Flour Tortillas (10420)

8 oz. Cheddar Cheese , shredded

12 oz. Sour Cream

8 oz. Cream Cheese

1/2 cup Bacon , crumbled

1/4 cup Onions , chopped , caramelized

2 Tbsp. Bacon , strips , crispy

2 Tbsp. Scallions , sliced

Directions:

1. Pre-heat a conventional oven 375°F.
2. Using various, large cookie cutters, cut shapes into the tortillas. Try shapes like candy canes, gingerbread men, snowman, or holiday trees. Place these onto a baking sheet and bake for 8-12 minutes or until crispy.
3. Meanwhile, combine the cheddar cheese, sour cream, cream cheese, bacon crumbles, and onions in a bowl. Mix well to combine. Scoop into a 9" pie pan for a party, or into individual ramekins for a dinner event. Bake in the oven for 30-40 minutes, or until browned on the top and bubbly. Carefully remove from the oven.
4. To serve, top the dip with crispy bacon strips and sliced scallions. Serve with holiday shaped crispy tortillas.