



Recipes

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Bean & Chorizo Dip with Chipotle Chips

Serves 12

Ingredients:

6 cups Mission® Pre-cut Unfried Yellow Corn Tortilla Chips (10854)
6 cups Mission® Pre-cut Unfried Jalapeno Flavored Tortilla Chips (11912) , salted
6 slices Uncooked Bacon , roughly chopped
10 oz. Chorizo Sausage
1/3 cup Chopped Onion
3 tsp. Minced Garlic
3 tsp. Minced Fresh Oregano
6 cups Canned Pinto Beans (four 15 oz. cans)
2 cups Shredded Monterey Jack Cheese

Directions:

1. Fill fryer basket half full with room temperature unfried chips. Submerge in oil heated to 350-360°F. With long handled tongs, gently poke at the chips to submerge to ensure even frying. Remove from oil, allow to drain for a few seconds. Transfer to a paper lined surface and season with salt while chips are still hot. Set aside.
2. In a large pan, cook bacon over medium high heat until crisp. Remove bacon and all but ¼ cup of the drippings. Cook chorizo in drippings and crumble finely. Add onions, garlic and oregano and sauté until softened, about 3 minutes.
3. Drain off about 1/3 cup of the liquid from the beans. Add beans to pan and cook for 15 minutes, stirring and mashing to combine. Mixture should be thick. Add cheese and stir until melted. Serve with Mission® Yellow Corn and Jalapeño Chips.