



Abby J's Skillet Chicken Chili Cheese Dip



INSTRUCTIONS

- Preheat oven to 375 degrees.
- Brush Olive oil onto bottom and halfway up sides of a 10 inch cast iron skillet.
- Reserve 1/4 cup of the drained beans, set aside.
- Add the rest of the beans, sour cream, garlic, lime juice, cumin and salt to a food processor.
- Puree until smooth.
- Taste and add a little salt if needed. Stir in chicken, corn, cilantro, and 1 cup of cheese.
- Spread onto bottom of a skillet, then evenly sprinkle remaining 1/4 cup white beans, red peppers, and Abby J's Salsa on top of the mixture.
- Cover with remaining cheese.
- Bake for 20 minutes or until dip is bubbling and browned on top.
- Enjoy this game day favorite!

SHOPPING LIST

- 1 cup Springer Mtn. Chicken cooked & Shredded
- 1/2 tbsp. olive oil
- 1/3 cup sour cream
- 2 cloves of garlic, roughly chopped
- Juice of 1 lime
- 1/4 tsp. salt
- 1/2 tsp. ground cumin
- 1/2 cup sweet corn (fresh or frozen)
- 1/2 cup Abby J's Bean & Jalapeno Salsa
- 2 tbsp. chopped Cilantro
- 2 cups mozzarella/sharp cheddar cheese combination, divided
- 1/3 cup diced red peppers
- 1 (14.5 oz. can) white beans, drained