

5 Layer Hummus

Ingredients

- 1 bag Stacy's® Simply Naked® Pita Chips
- 1 container Sabra® Roasted Red Pepper Hummus
- 1 container Salsa
- 1 cup reduced fat sour cream
- 1 tsp fresh lime juice
- 2 tbsp finely chopped cilantro
- 1 cup reduced fat shredded cheddar cheese
- 2 ripe avocados, pitted & peeled



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	0 min	15 min	8-10

How to make it

1. In a small bowl whisk together sour cream, lime juice and cilantro.
2. Set aside.
3. Mash avocados in medium bowl then whisk until smooth.
4. Spread hummus in even layer on the bottom of a small baking dish.
5. Sprinkle cheese evenly over hummus.
6. Dollop avocado over cheese and spread out with a spatula.
7. Dollop sour cream over avocado and spread out with a spatula.
8. Top with salsa and spread out with a spatula.
9. Cover and chill for at least 30 minutes.
10. Serve with Stacy's® Simply Naked® Pita Chips.
11. Enjoy!

Made with



Stacy's® Simply Naked® Pita Chips