

BAKED TACO DIP SKILLET

Ingredients:

- 1 lb Ground Meat
- 1/2 Cup Salsa Verde (Or any salsa you like)
- Taco Seasoning
- 1 Can Refried Beans
- 1 Block of Cream Cheese
- 2 Cups of Cheddar Cheese
- 1/2 Cup Yogurt
- 1 Cup Queso Fresco Cheese
- Fresh tomatoes, onions, green peppers, olives, etc chopped



Directions:

1. Brown your choice of ground meat in a skillet and cook until done. Add in 1/2 cup of taco seasoning and turn off burner.
2. In your cast iron skillet spread about 1/2 cup of salsa verde or salsa of choice to add a coating on the bottom. Then layer the refried beans and spread evenly.
3. Next layer your browned & seasoned meat.
4. In a pan on the stovetop combine cream cheese, 1 cup of cheddar cheese (reserve 1 cup for top layer), yogurt and queso and melt slowly. Once melted add in 3 tablespoons taco seasoning.
5. Pour melted cheese on top of your seasoned meat.
6. Sprinkle chopped onion, tomatoes, green peppers, olive, etc and sprinkle with remaining cheese.
7. Place in a preheated oven at 400° F and bake for 30 minutes or until nice and bubbly.
8. Turn on your broil setting for an additional 4-6 minutes until browned on top.
9. Enjoy with tortilla chips!

