



RECIPE

rhino

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Seven Layer Dip



Description:

This Seven Layer Dip combines cool, creamy layers with fresh, colorful toppings for an easy crowd-pleasing appetizer that is perfect for parties, game days, and casual gatherings.



PREP TIME
20 min



CHILL TIME
30 min



TOTAL TIME
50 min



YIELD
10–12 servings

INGREDIENTS

Bean Layer

- 2 cans (16 ounces each) refried beans

Optional — choose one

- 1/4 cup salsa
- 1/4 cup well-drained Rotel

Guacamole Layer

- 2 cups homemade or store-bought guacamole

Sour Cream Layer

- 2 cups sour cream

Optional — choose one

- 1 tablespoon taco seasoning
- 1 tablespoon ranch seasoning
- 1 tablespoon fresh lime juice plus
- 2 tablespoons chopped fresh cilantro

Pico Layer

- 1 cup homemade pico de gallo, well drained

Cheese Layer

- 2 cups freshly shredded Mexican or fiesta blend cheese

Fresh Topping Layer

- 2 Roma tomatoes, seeded and diced
- 1 can (2.25 ounces) sliced black olives, drained
- 1/4 cup chopped pickled jalapeños
- 1/4 cup chopped fresh cilantro

Salsa Layer

- 1/4 cup thick salsa, excess liquid drained if needed

For Serving

- Restaurant-style tortilla chips, as needed
- Scoops tortilla chips or Fritos Scoops, optional



RHINO TIP

Place small spoonfuls of each creamy layer across the entire surface before spreading. This makes it easier to create an even layer without pulling up or mixing the layer underneath.

STEP-BY-STEP INSTRUCTIONS

1



Spread the refried beans evenly in the bottom of a 9 × 13-inch serving dish. If desired, stir either the salsa or well-drained Rotel into the beans before spreading.

2



Carefully spread the guacamole over the beans in an even layer.

3



Spread the plain sour cream evenly over the guacamole. For a flavored version, mix the sour cream with one of the optional additions before spreading.

4



Spoon the well-drained pico de gallo over the sour cream and spread it into a thin, even layer.

5



Sprinkle the shredded cheese evenly over the pico de gallo.

6



Evenly sprinkle the diced Roma tomatoes, black olives, pickled jalapeños, and cilantro over the cheese. Cover and refrigerate for at least 30 minutes.

7



Just before serving, spoon the thick salsa into the center of the dip as the seventh layer. Serve chilled with tortilla chips.

TIPS & VARIATIONS

MAKE INDIVIDUAL SERVINGS



Assemble the dip in clear disposable cups for easy party portions with less mess and no double-dipping.



PLAN AHEAD

The dip can be assembled several hours before serving, but it is best enjoyed the same day so the layers remain fresh and distinct.



SHOW OFF THE LAYERS

Assemble the dip in a clear glass serving dish so the colorful layers remain visible from the sides.



ADD HEAT AT THE TABLE

Set out a favorite hot sauce so each person can adjust the spice level without changing the entire dip.



MAKE IT A HEARTIER SPREAD

Serve warm seasoned ground beef, shredded chicken, or taco meat alongside the dip for guests who want a more substantial appetizer.



Family favorites, one recipe at a time.

