

## **SLOW COOKER CHIPOTLE BLACK BEAN DIP**

From Judy Bergan



### **INGREDIENTS**

1	16 oz can	Old El Paso refried beans
1	15 oz can	black beans, rinsed and drained
1	11 oz can	Green Giant Mexicorn whole kernel corn, with red and green peppers, drained
1	cup	Old El Paso Thick 'n Chunky salsa
2		chipotle chilies in adobo sauce (from 7 oz can), chopped
2	tsp	adobo sauce from can
1	cup	shredded American-Cheddar cheese blend (4 oz)
1/2	cup	shredded American-Cheddar cheese blend (2 oz)
4		medium green onions, chopped (1/4 cup)
9 oz		tortilla chips

### **INSTRUCTIONS**

Mix refried beans, black beans, corn, salsa, chilies, adobo sauce and 1 cup of the cheese in a 1-1/2 to 2-quart slow cooker.

Cover and cook on Low heat setting 3 to 4 hours, stirring after 2 hours.

Sprinkle with remaining 1/2 cup cheese and the onions.

Serve with tortilla chips.

Dip will hold on Low heat setting up to 2 hours; stir occasionally.

Makes 12 servings (10 chips and 1/3 cup dip each)