

## BLACK BEAN DIP

### INGREDIENTS:

- 1 15oz can of black beans, Ranch style
- 2 tsp lime juice
- 1 tsp olive oil
- 1-3 tsp hot sauce
- 1/4 cup fresh cilantro leaves
- 2 Tbsp finely diced red onion

### INSTRUCTIONS:

- Puree beans, lime juice, and olive oil in food processor or blender.
- Add hot sauce slowly and test, until you're happy with how spicy it is.
- Stir in cilantro and red onion

## BAKED TORTILLA CHIPS

*Recipe adapted from Allyson Kramer.*

### INGREDIENTS:

- White corn tortillas – thin style cooks faster and gets crisper
- 1/4 cup olive oil
- pinch of coarse salt
- Halloween cookie cutters & pastry brush

### INSTRUCTIONS:

- Preheat oven to 400 degrees.
- Lightly brush tortillas with olive oil and sprinkle with salt.
- Press cookie cutters into tortillas and place tortilla shapes on a lightly greased baking pan.
- Use a frosting tip/toothpick/something sharp to make eyes, if desired.
- Bake for 5 -6 minutes or so. Keep an eye on the baking time because it really depends on where the rack in your oven is/what specific tortilla you're using. Edges should be slightly brown and curled up. Cool on baking sheet for 5 minutes and they continue to crisp up.

Recipes modified from site:

<http://www.paintandtofu.com/2013/10/25/black-bean-hummus-baked-tortilla-chips-halloween-style/>