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Chip, Chip, Hurray! Happy Independence Day!2

By Susie Iventosch



Photo Susie Iventosch

INGREDIENTS

1 (8-oz.) bag blue corn tortilla chips
1 1/2 cups grated Monterey Jack cheese
1 15-ounce cannellini beans
1/2 teaspoon garlic powder
1 teaspoon Lawry's lemon pepper
1 shallot, finely diced
3 tablespoons olive oil, divided
2 large tomatoes, chopped
Optional garnishes:
Louisiana Hot Sauce
Tomato salsa
Sour cream or plain yogurt
Guacamole (serve on the side, so your dish doesn't look more like the Italian or Mexican flag!)

DIRECTIONS

Drain beans, reserving the liquid. Finely chop shallot and saute in one tablespoon olive oil, just until beginning to caramelize.

Place beans in a food processor adding the liquid a little bit at a time, just enough so you can puree the beans. Add shallots, garlic powder, lemon pepper and remaining olive oil and continue to puree until smooth (here you can add several dashes of Louisiana Hot Sauce to spice it up a bit).

Arrange tortilla chips on a large dish that can either be baked or microwaved. Spread beans over chips, as evenly as possible. Sprinkle cheese over the top of beans.

Microwave or bake at 400 degrees, until cheese is melted and bubbly. Remove from oven.

Spoon diced tomatoes over cheese and garnish with sour cream or yogurt. Serve salsa and guacamole on the side.

Happy July 4th!

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