

Layer 1: Sweet Potato "Chorizo"

Preheat oven to 375*

Roast 2 sweet potatoes on a baking sheet until soft (roughly 90 minutes)

While roasting sweet potatoes, roast 4 cloves of garlic until soft (roughly 40 mins) Prepare 1 cup dry quinoa according to package instructions

Combine cooked sweet potatoes, roasted garlic, and quinoa in a large bowl with the liquid from 1 can of chipotle peppers

Stir until well-combined. If using a stand mixer, use the paddle attachment and take care not to overmix.

Salt to taste

Spread along bottom of large baking dish

Layer 2: Esquites

Prepare a large skillet or dutch oven with 1 tbsp olive oil Cook corn on high until browned

Combine cooked corn with veganaise*, cilantro, chives, and lime juice. Salt to taste.

Spread over sweet potato mixture.

*If not cutting dairy from the recipe, feel free to substitute mayonnaise or Greek yogurt.

Layer 3: Guacamole

Peel and remove pits from 4 ripe avocados. Mash with a fork. Cut 3 medium tomatoes into cubes. Fold into avocado mixture. Add juice from 2 limes and fold.

Salt to taste.

Spread over mixture.

Maggie's Taco Dip Recipe!

ingredients

- 2 Roasted Sweet Potatoes
- 4 Cloves of Roasted Garlic
- 1 Cup of Cooked Quinoa
- 4 Limes
- 4 Avocados
- 3 Medium Tomatoes
- 2 Cans of Refried Beans

Salsa of your liking

- 2 Cups of Unroasted, Unsalted Cashews
- 1 Can of Chipotle Peppers (just need liquid)
- 1 Large Bag of Frozen Corn
- .5 cup veganaise / Greek yogurt / mayo /

whatever you have on hand

Handful of Cilantro

Handful of Chives

Salt



