

Warm Seven-Layer Skillet Dip

January 10, 2023

Ingredients

8 Servings

BEANS

- 4 Tbsp. unsalted butter, cut into pieces
- 1 large onion, finely chopped
- 6 garlic cloves, finely chopped
- 1 ½ tsp. ground cumin
- 3 canned chipotle chiles in adobo, finely chopped
- 2 15-oz. cans pinto beans, rinsed
- 1 Tbsp. Diamond Crystal or 1 ¾ tsp. Morton kosher salt

1 Tbsp. apple cider vinegar

QUESO AND ASSEMBLY

2 tsp. adobo from a can of chipotle chiles in adobo

½ tsp. ground cumin

¼ tsp. Diamond Crystal or Morton kosher salt, plus more

4 oz. yellow American cheese, coarsely grated or torn if using singles (about 1 cup)

3 oz. Monterey Jack or pepper Jack cheese, coarsely grated (about ¾ cup)

2 ripe avocados, cut into ¼" pieces

1 Tbsp. fresh lime juice

¼ cup sour cream

½ cup good-quality salsa, drained if watery

¼ cup sliced pickled jalapeños

4 scallions, green parts only, thinly sliced

¼ cup (packed) coarsely chopped cilantro

Tortilla chips and lime wedges (for serving)

Preparation

BEANS

Step 1

Melt **4 Tbsp. unsalted butter, cut into pieces**, in a medium deep skillet

over medium heat. Cook **1 large onion, finely chopped**, stirring often, until tender and translucent, 8–12 minutes. Increase heat to medium-high and continue to cook, stirring often, until onion is pale golden brown, 5–8 minutes more.

Step 2

Reduce heat to medium and add **6 garlic cloves, finely chopped**, and **1 ½ tsp. ground cumin** to skillet. Cook, stirring, until garlic is fragrant, about 1 minute. Add **3 canned chipotle chiles in adobo, finely chopped, two 15-oz. cans pinto beans, rinsed**, and **1 Tbsp. Diamond Crystal or 1 ¾ tsp. Morton kosher salt**. Pour in 1 cup water and bring to a simmer, mashing beans with a potato masher (or a fork and some elbow grease) until mostly smooth. Cook, stirring often, until most of liquid is absorbed, about 2 minutes. (Beans should be risotto-like in consistency, loose enough to fall off a spoon.) Remove from heat and stir in **1 Tbsp. apple cider vinegar**. Cover and keep warm.

Do ahead: Beans can be made 3 days ahead. Let cool; cover and chill. Reheat over medium-low, thinning with water and seasoning with salt as needed.

QUESO AND ASSEMBLY

Step 3

Whisk **2 tsp. adobo from a can of chipotle chiles in adobo, ½ tsp. ground cumin, ¼ tsp. Diamond Crystal or Morton kosher salt**, and **½ cup water** in a small saucepan and bring to a simmer over medium heat. Add **4 oz. yellow American cheese, coarsely grated or torn if using singles (about 1 cup)**, and cook, whisking vigorously, just until

cheese is melted and mixture is smooth, about 1 minute. Remove from heat and add **3 oz. Monterey Jack or pepper Jack cheese, coarsely grated (about $\frac{3}{4}$ cup)**; whisk until cheese is melted and queso is smooth (return to low heat briefly if needed).

Step 4

Using your hands to avoid bruising, toss **2 ripe avocados, cut into $\frac{1}{4}$ " pieces**, with **1 Tbsp. fresh lime juice** and a **large pinch of salt** in a medium bowl.

Step 5

Uncover beans and pour queso over. Top with **$\frac{1}{4}$ cup sour cream**, followed by **$\frac{1}{2}$ cup good-quality salsa**, avocados, and **$\frac{1}{4}$ cup sliced pickled jalapeños**. Scatter **4 scallions, green parts only, thinly sliced**, and **$\frac{1}{4}$ cup (packed) coarsely chopped cilantro** over.

Step 6

Serve dip warm in skillet with **tortilla chips** and **lime wedges**.