

Black Tie Bites

Ingredients

- 1 bag TOSTITOS® Original Restaurant Style
- 6 slices white cheddar cheese
- 1 (15oz Can) black refried beans
- 1 (15oz Can) black beans
- 1 (2.25oz Can) black olives, whole or sliced
- 1 cup sour cream
- 1 plastic sandwich bag

How to make it

1. Before building, prep ingredients accordingly.
2. Heat refried beans in a microwave safe bowl or on the stove over medium-low heat, stirring occasionally.
3. Cut cheese twice diagonally to form four triangles.
4. To create bowties, rinse black beans and set aside 48 whole beans. Slice 24 beans in half horizontally to be used as the center knot of the bow tie.
5. Dice black olives into small square for the tuxedo buttons.
6. Fill plastic sandwich bag with sour cream and cut a teeny tiny hole in the corner to create a piping bag.
7. Clear a large work surface and evenly space 24 TOSTITOS® Original Restaurant Style to work more efficiently.
8. Angle each chip so the triangle tip is pointing down.
9. Spread 1 Tbsp of refried black beans across each chip.
10. Place cheese triangles on top of beans, point side down.
11. Use piping bag to add a line of sour cream from top to bottom.



PREP
TIME
15 min



COOK
TIME
-



TOTAL
TIME
-



SERVING
-

Made with

12. Create bowtie by placing the sliced bean in the middle with two whole beans on either side.
13. Button up by adding olive buttons along the sour cream line.
14. Set out your dapper snacks to a standing ovation.