

Premium Cable TV Show Dragon Dip

Ingredients

- 1 jar (5 ounce) TOSTITOS® Creamy Spinach Dip
- 1 bag TOSTITOS® Hint of Lime
- 12 ounce roasted red peppers, strained and dried between paper towels
- 2 (14 ounce) cans of chickpeas, strained and rinsed
- 8 ounce grated cheddar cheese
- ½ cup breadcrumbs
- 2 pounds bacon, cooked and crumbled
- ¼ onion, sliced thinly
- 3 bell peppers (one red, one orange, one yellow)

How to make it

1. Preheat oven to 350 degrees.
2. Place the spinach dip, roasted red peppers, chickpeas and cheese in a food processor and blend until smooth. If mixture is solid enough to form, move on to the next step. If not, add a few breadcrumbs, pulse, and repeat until the mixture will hold its shape.
3. Lay bacon on a baking sheet and bake at 350 degrees for about 15 minutes until bacon is almost blackened. Remove from oven, cool, and crumble into flakes.
4. Form the chickpea mixture into a dragon shape by starting with a mound for the body in the center of a plate, and then forming a winding tail on one end and a thick head on the other end. Using a clean paper towel, wipe the plate around the dragon to define the edges.
5. Push bacon into the sides of the dragon to form scales, continuing until the dragon is covered. Wipe around the dragon again to remove excess bacon and define edges.



PREP
TIME
45 min



COOK
TIME
-



TOTAL
TIME
-



SERVING
-

Made with

6. Add TOSTITOS chips to form spikes and wings.
7. Use bell pepper and onion to form face, feet, horns and flames.