

The Marv's Meats Recipe Collection #33

Spicy Chorizo Bean Dip

2 large cans – refried beans
1 lb. – Marv's home-made Chorizo sausage
¾ lb. – co-jack cheese, ½ inch dice
1 cup – yellow onion, finely chopped
½ cup – jalapeño peppers, seeded & chopped fine
(wear rubber gloves when working with hot peppers)
1 can – crushed tomatoes
½ cup water
¼ cup – fresh parsley, minced
Tortilla chips for serving

- 1 – In a large pot heat refried beans, water, tomatoes, onions & jalapeños, stirring to mix well.
- 2 – While bean mixture is heating: slit Chorizo sausage casing with a sharp knife, squeeze loose sausage into a sauté pan & brown over medium heat (Marv's clerks will be happy to remove the sausage from it's casing in the store).
- 3 – Add browned sausage to bean mixture, stirring to mix well.
- 4 – Remove refried bean mixture from heat & fold in diced cheese. Cheese will begin to melt creating a marbled appearance – do not over-blend.
- 5 – Sprinkle with parsley & serve with tortilla chips.



10730 E. Grand River • Brighton, Michigan 48116 • 810-229-4510
Open Tuesday–Sunday from 7:30 a.m. to 6:00 p.m. (closed Mondays)
Visit us at www.marvsmeats.com