



I.P.A KIDS COOKING



Taco Web Dip with Bat-Shaped Tortilla chips

A Taco dip with bat-shaped tortilla chips ideal for a Saturday treat whilst watching a movie or with a buffet.

Ingredients

- 20 chipotle chili and pepper tortillas or flour tortillas (8 inches)
- Cooking spray
- 3/4 teaspoon garlic salt
- 3/4 teaspoon ground coriander
- 3/4 teaspoon paprika
- 3/8 teaspoon pepper

DIP

- 1 package (8 ounces) cream cheese, softened
- 3/4 cup salsa
- 1/2 cup prepared guacamole
- 1 to 2 tablespoons sour cream



Directions

- Preheat oven to 350°. Cut tortillas into bat shapes with a 3-3/4-in. cookie cutter. Place tortillas on baking sheets coated with cooking spray. Spritz tortillas with cooking spray. Combine the garlic salt, coriander, paprika and pepper; sprinkle over tortillas. Bake until edges just begin to brown, 5-8 minutes.
- In a small bowl, combine cream cheese and salsa. Spread into a 9-in. pie plate. Carefully spread guacamole to within 1 in. of edges.
- Place sour cream in a small re-sealable plastic bag; cut a small hole in a corner of bag. Pipe thin concentric circles an inch apart over guacamole. Beginning with the center circle, gently pull a knife through circles toward outer edge. Wipe knife clean. Repeat to complete spider web pattern. Serve with tortilla bats.

Nutrition Facts

2 tablespoons dip with 7 chips: 338 calories, 14g fat (5g saturated fat), 22mg cholesterol, 704mg sodium, 44g carbohydrate (1g sugars, 1g fibre), 9g protein.