The Ultimate 7 Layer Dip



Serves 6-8

Ingredients

3 tomatoes, diced
¼ jalapeño, chopped
2 green onions, minced
60 ml (¼ cup) coarsely chopped fresh cilantro
4 avocados, peeled and pitted
1 garlic clove, chopped
Juice of one lime
500 ml (2 cups) store-bought (or homemade) beet hummus
375 ml (1½ cups) store-bought roasted peppers, chopped
2 mini cucumbers, sliced into thin rounds
300 g (⅔ lb.) hot-smoked salmon, shredded
Fresh chervil leaves for garnish
Crackers, sliced baguette and endive leaves for dipping

Preparation

1. In a bowl, mix tomatoes with jalapeño, green onions, and cilantro. Season with salt and pepper and set aside (drain any excess liquid).
2. In a bowl, use a fork to mash avocados with garlic and lime juice. Season with salt and pepper and set aside.
3. Pour beet hummus into a bowl of approximately 1.5 liters. Add in layers: tomato mixture, guacamole,

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roasted peppers, sliced cucumber, cilantro and smoked salmon. Top with chervil leaves and serve with crackers, baguette bread and endives.