

Slow-Cooker Nacho Bean Dip



Ingredients

16 oz refried beans traditional canned
30 oz black beans rinsed drained canned
4 oz chilis green undrained chopped canned
1 oz beef broth 25%
4 oz bread crumbs cut into cubes
4 oz cheddar cheese shredded finely
1 serving tortilla chips

Equipment

	spatula	
	slow cooker	
Directions		
	In 3 1/2- to 4-quart slow cooker, mix all ingredients except shredded cheese and corn chips.	
	Cover and cook on Low heat setting 3 to 4 hours, stirring after 2 hours, until cheese is melted.	
	Scrape down side of slow cooker with rubber spatula to help prevent edge of dip from	
	scorching.	
	Sprinkle with shredded cheese.	
	Serve with tortilla chips. Dip will hold on Low heat setting up to 2 hours.	
Nutrition Facts		
	PROTEIN 19.29% FAT 32.13% CARBS 48.58%	

Properties

Glycemic Index:0.54, Glycemic Load:0.16, Inflammation Score:-1, Nutrition Score:1.1139130422279%

Nutrients (% of daily need)

Calories: 31.59kcal (1.58%), Fat: 1.12g (1.73%), Saturated Fat: 0.59g (3.69%), Carbohydrates: 3.82g (1.27%), Net Carbohydrates: 2.64g (0.96%), Sugar: 0.67g (0.74%), Cholesterol: 1.5mg (0.5%), Sodium: 105.24mg (4.58%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 1.52g (3.04%), Fiber: 1.18g (4.73%), Folate: 9.3µg (2.32%), Phosphorus: 21.29mg (2.13%), Iron: 0.35mg (1.95%), Calcium: 17.57mg (1.76%), Manganese: 0.03mg (1.39%), Vitamin B1: 0.02mg (1.32%), Magnesium: 5.19mg (1.3%), Potassium: 44.41mg (1.27%), Vitamin B2: 0.02mg (1.26%), Copper: 0.02mg (1.17%), Vitamin C: 0.86mg (1.04%)