Black Bean and Sweet Corn Guacamole

Ingredients:
- 1 vine-ripened tomato, seeded and chopped
- 1/2 cup shredded Monterey Jack

Black Bean Dip
- 1 – 15 oz. can black beans, drained and rinsed
- 1/4 cup onion, chopped
- 1/2 jalapeno, seeded and chopped
- 1 garlic clove, chopped
- 2 tablespoons chopped cilantro
- Juice of 1/2 lime
- 1/4 teaspoon cumin
- Salt and pepper

Sweet Corn Guacamole
- 2 ripe avocados
- Juice of 1/2 lime
- 1 garlic clove, minced
- Salt and pepper
- 3/4 cup frozen sweet corn, thawed
- 2 tablespoons chopped cilantro

Directions:
1. Combine ingredients for the black bean dip in a food processor the process until smooth, scraping down sides as needed. Taste and add more salt and pepper if necessary. Smooth into the bottom of a 9" pie pan then place into the refrigerator while making Sweet Corn Guacamole.
2. Add avocados, lime juice, garlic, salt, and pepper to a large bowl then mash until smooth. Taste and add more salt and pepper if necessary. Fold in thawed sweet corn and cilantro then smooth on top of the black bean dip. Sprinkle on chopped tomatoes and shredded Monterey Jack cheese then serve with tortilla chips.