

## Low-Point Taco Bites

### Ingredients:

- 40 Tostitos' Scoops
- 1, 16 oz. can fat-free El Paso Refried Beans (save the leftover for another recipe or more taco bites)
- Reduced-fat Mexican style four-cheese blend shredded cheese
- 2, medium, ripe (slightly softened) avocados
- 1, 1 oz. packet Guacamole seasoning mix
- Light sour cream

Preheat oven to 350 degrees. Line a cookie sheet or shallow baking pan with aluminum foil. Place Tostitos' Scoops on baking sheet and spoon 1/2 teaspoon of refried beans into the center of each scoop. Sprinkle just a pinch of shredded cheese on each scoop and place in the oven for 3 to 4 minutes, until cheese starts to melt. Meanwhile, peel and remove seeds from avocados. Mash avocados and stir in guacamole seasoning mix. Stir until well combined. Remove baking sheet from the oven and place 1/2 teaspoon of guacamole mix on top of refried beans and cheese. Dot taco bites with about 1/4 to 1/2 teaspoon of sour cream and insert into mouth! Enjoy!!! :)

Total servings - 40

Serving size - 1

Points per serving - .6

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))

***"Fantasy is a necessary ingredient for living." - Dr. Seuss***