**Mexican Platter Dip**

**Ingredients:**
- 3 lg. avocados
- 2 tbsp. lemon juice
- 1 tsp. garlic salt
- 1/2 cup mayo
- 1 cup sour cream
- 1 pkg. taco seasoning mix
- 1 can refried beans
- 1 lg. tomato, diced
- 1 can sliced olives
- Shredded cheddar

1. Spread refried beans on the bottom of a large platter.
2. Mix avocados, lemon juice, and garlic salt in a medium bowl. Spread the mixture over the beans to 1 inch to the edge.
3. Mix the mayo, sour cream, and taco mix, and spread to 1 inch of the avocado layer edge.
4. Sprinkle the top with diced tomatoes, olives, and the shredded cheese. Serve with tortilla chips.

**Dessert Nachos**

**Ingredients:**
- Cinnamon sugar pita chips
- 1 1/2 cups fresh strawberries (cleaned and hulled)
- 1 tbsp. orange juice
- 1/2 tsp. sugar
- 8 oz. vanilla yogurt
- 1 cup chopped strawberries
- 1/2 cup shredded coconut

1. Combine the 1 1/2 cup strawberries with orange juice and 1/2 tbsp. of sugar in a blender. Puree until smooth for a homemade strawberry sauce.
2. Set pita chips on a plate. Pile the toppings on the chips and enjoy!

**Books to Read Along:**

- *Chavela and the Magic Bubble* by Monica Brown
- *Dragons Love Tacos* by Adam Rubin
- *Nacho and Lolita* by Pam Muñoz Ryan