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# Zesty Bean Dip and Chips

**Prep Time:** 5 mins

**Total Time:** 5 mins

## Ingredients

- 1/4 cup(s) beans, refried, fat-free
- 1 tablespoon salsa
- 1 1/2 teaspoon cilantro, fresh, chopped
- 1 medium scallion(s) (green onions), minced, (optional)
- 1 ounce(s) tortilla chips, (about 10)

## Preparation

Combine refried beans, salsa, cilantro and scallion (if using) in a bowl. Serve with tortilla chips.

