



# MEXICAN STREET CORN DIP

**FOOD  
SHOULD  
TASTE  
GOOD**  
BRAND

## DETAILS

**Yield:** 6 servings

## INGREDIENTS

- 8 oz. cream cheese, softened
- 1/4 cup sour cream
- 3 tablespoons mayonnaise
- 1 teaspoon ground cumin
- 1/2 teaspoon chili powder (plus extra for garnish)
- salt and black pepper
- 2 tablespoon unsalted butter
- 3 cups corn kernels, either cut from the cob or thawed frozen
- 1 jalapeno pepper, seeds and stem removed, finely chopped
- 2 tablespoons fresh cilantro, chopped (plus extra for garnish)
- 2 tablespoons sliced green onions (plus extra for garnish)
- 1/4 cup cotija cheese (plus extra for garnish)
- Food Should Taste Good™ Blue Corn Tortilla Chips

## DIRECTIONS

1. In a large mixing bowl, add the cream cheese, sour cream, mayo, cumin, chili powder and a dash of salt and black pepper to taste.
2. Mix until smooth and creamy and set aside.
3. Add the butter to a large skillet, and melt over medium heat.
4. Add the corn kernels and jalapeno.
5. Cook for 7-8 minutes.
6. Remove from heat and transfer to the bowl with cream cheese mixture.
7. To the bowl, also add the cilantro, green onions and cotija cheese.
8. Mix thoroughly.
9. Pour the dip into a serving bowl and garnish with additional chili powder, cilantro, green onions and cotija cheese.
10. Enjoy immediately with Food Should Taste Good™ Blue Corn Tortilla chips.