



Mexican Street Corn Dip

KIM BELL

INGREDIENTS

2 blocks cream cheese, softened

1/2 c sour cream

2 cloves garlic minced

2 tbsp. Frank's red hot sauce or your favorite wing sauce

juice from one lime about 2 tablespoons

2 c shredded pepper jack cheese divided

2 15 oz cans corn, drained and rinsed

4 oz feta cheese (or Cojita Cheese, crumbled)

1 jalapeno pepper chopped (leave the seeds in for extra spice, or remove the seeds for a milder flavor)

2 tbsp red onion chopped

1/2 c fresh cilantro chopped

Chips for dipping

INSTRUCTIONS

Preheat oven to 350F.

In a blender or mixer, combine cream cheese, sour cream, garlic, hot sauce, lime juice, and 1 cup of the shredded cheese. Blend until fully combined. Scoop the cream cheese mixture into a large bowl and add the remaining one cup cheese, the corn, feta, pepper, onion, and cilantro. Stir to combine. Pour mixture into a prepared baking dish. Sprinkle with more cheese if desired. Bake for 15-20 minutes or until cheese is hot and bubbly. Garnish with more cilantro, feta, and hot sauce.

Serve with chips and enjoy!

The Garden
AT ADVENT