

Mexican Street Corn Dip

Ingredients:

4 cups frozen corn
1 jalapeño, minced
3 tbsp fresh cilantro, minced
1 clove garlic, minced
4 tbsp cream cheese
2 tbsp cream
1 tbsp butter
1 tbsp taco seasoning
1/4 cup queso fresco

Directions:

Preheat oven to 400 degrees.

In a medium pot over medium-high heat add butter and heat until shimmering. Add jalapeño and taco seasoning to pot and cook until soft - about 5 minutes. Stir in garlic and cook until fragrant - about 30 seconds.

Lower heat to medium-low and add corn. Cook, stirring frequently until corn is warmed through - about 3 more minutes. Add cream cheese and cream. Cook over medium heat for 2 more minutes, stirring frequently. Pour into an 8" pie plate and top with queso fresco.

Bake 15 minutes. Top with cilantro. Serve with tortilla chips.