

Cotija Jalapeño Corn Dip

Ingredients

- 1 bag Stacy's® Fire Roasted Jalapeño Pita Chips
- 2 (11 oz) cans whole kernel sweet corn, drained
- 1 jalapeño, seeded and minced
- 2 tbsp butter, unsalted
- 3 tbsp mayonnaise
- 2 tbsp Cotija cheese, crumbled
- 2 tbsp fresh cilantro leaves, chopped
- 1/2 tsp salt
- 1 pinch cayenne pepper

How to make it

1. Melt butter in a large skillet over medium high heat.
2. Add the corn and chopped jalapeño, cooking and stirring occasionally until the mixture is cooked through and slightly charred. This should take about 8-10 minutes.
3. Add in the mayonnaise, cotija cheese, cilantro, cayenne pepper and salt, stirring until all blended and combined.
4. Serve with Stacy's® Fire Roasted Jalapeño Pita Chips.



PREP
TIME
12 min



COOK
TIME
8-10 min



TOTAL
TIME
20 min



SERVINGS
6-8

Made with



Stacy's® Fire Roasted Jalapeño Pita Chips