

FRITOS® Corn Casserole

Ingredients

- 9 oz bag Fritos® Original Corn Chips
- 8.5 oz box corn muffin mix
- 15 oz can corn, drained
- 14 oz can cream corn
- 1 stick (1/2 cup) butter, melted
- 1 cup sour cream
- 2 eggs
- 1 ½ cups shredded cheddar cheese
- Garnish green onion

How to make it

1. Preheat an oven to 350°F.
2. Using a food processor, finely crush approximately 1/2 a bag of FRITOS® and set aside.
3. In a bowl, combine the corn muffin mix, drained corn kernels, creamed corn, melted butter, sour cream, eggs and 1 cup shredded cheese. Stir to combine.
4. Measure 1/2 cup of the crushed FRITOS®, then add and fold to incorporate.
5. Transfer the batter into a greased 8 x 11-inch baking dish.
6. Top with the remaining crushed FRITOS® plus a handful of whole FRITOS® to garnish. Sprinkle with the remaining 1/2 cup cheese.
7. Bake for 40-45 minutes or until golden brown and the center has set. Serve and enjoy with friends or family!



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	45 min	60 min	12

Made with



Fritos® Original Corn Chips