

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



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

Made with

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!



Fritos® Original Corn Chips