

Mexican Street Corn Match Up

Ingredients

- TOSTITOS® SCOOPS!®

For the dip:

- 4 corn on the cob, husks removed
- 1 jalapeño
- 1/2 white onion, chopped
- 1/2 jar TOSTITOS® Queso Blanco Dip
- 1 block cream cheese, softened
- 1 cup shredded quesadilla cheese
- 1 tbsp smoked paprika
- 1 tbsp ancho chili powder
- 1 tsp garlic powder
- 1 tsp tajin, plus more for garnish
- 1/2 cup cilantro, chopped and divided
- Salt and pepper, to taste
- Cotija, for garnish

How to make it

1. Preheat the oven to 350°F.
2. Heat a grill pan or grill to medium high.
3. Grill the corn, jalapeño, and onion until the onion has softened and everything is slightly charred.
4. Remove from heat and set aside and allow to cool.
5. Cut the corn off of the cob, and reserve.
6. Chop the onion and jalapeño, removing the seeds for a less spicy version.
7. On a medium bowl, add 3/4 of the grilled corn (reserving 1/4 for garnish), the peppers, the onions, TOSTITOS® Queso Blanco Dip, cream cheese, shredded cheese, smoked paprika,



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	10

Made with



TOSTITOS® SCOOPS!®

chili powder, garlic powder, tajin, and half of the cilantro.

8. Add salt and pepper to taste.
9. Place into an oven safe dish and bake for 10 minutes or until warmed through.
10. Garnish with the reserved grilled corn, tajin, Cotija cheese, and cilantro. Serve with TOSTITOS® SCOOPS!®