Spicy Corn Dip

Ingredients

- 2 tbsp unsalted butter
- 4 cups corn kernels, frozen
- 1 jalapeño, diced
- 3 tbsp mayonnaise
- 2 tbsp grated Pecorino Romano cheese
- 2 tbsp chopped fresh cilantro leaves
- 1/2 tsp chili powder
- 1 clove garlic
- Pressed juice of 1 lime
- 1 bag Stacy's® Simply Naked® Pita Chips

How to make it

- 1. Melt butter in a large skillet over medium high heat.
- 2. Add corn kernels and jalapeño, and cook, stirring occasionally, until cooked through and slightly charred, about 15-20 minutes.
- 3. Stir in mayonnaise, cheese, cilantro, chili powder, garlic and lime juice.
- 4. Serve immediately and enjoy with Stacy's® Simply Naked® Pita Chips.



PREP	COOK	TOTAL	SERVINGS
TIME	TIME	TIME	
5 min	15 min	20 min	8

Made with



Stacy's® Simply Naked® Pita Chips