

# Street Corn Dip with LAY'S® Wavy Hickory BBQ

## Ingredients

- 1 bag (7 oz) LAY'S® Wavy Hickory BBQ Flavored Potato Chips
- 3-5 ears fresh corn
- 8 oz cream cheese, softened
- 1/4 cup mayo
- 3/4 cup Mexican crema
- 1 cup shredded cheddar cheese
- 1/2 cup + 3 tbsp Cotija cheese
- 1/4 cup pickled jalapeños, chopped
- 2 tbsp lime juice
- 3/4 tsp garlic powder
- 1/2 tsp chili powder
- 1/4 cup + garnish cilantro, chopped
- 1/2 tbsp chili lime seasoning
- To garnish hot sauce (optional)

## How to make it

1. Preheat grill to medium-high heat.
2. Prepare the corn by pulling the husks away from the cob and removing the silks. Grill the corn until lightly charred and tender.
3. Once cooked, remove from the grill and allow to cool slightly before carefully cutting the kernels away from the cob. (\*Alternatively, you can replace the grilled corn with canned, drained corn kernels.)
4. In a bowl, add the kernels, softened cream cheese, mayo, crema, shredded cheese, 1/4 cup Cotija, chopped jalapeños, lime juice, garlic powder, and chili powder. Mix well to combine.



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

## Made with



**LAY'S® Wavy Hickory BBQ Flavored  
Potato Chips**

5. Transfer into a 10 inch cast iron skillet or similar heat-safe dish, and smoke at 300°F for 30-40 minutes or until the dip reaches your desired level of smokiness, or bake in a 375°F oven until warm and bubbly.
6. Carefully remove from the heat, stir in 1/4 cup chopped cilantro and garnish with a sprinkle of chili lime seasoning, remaining Cotija, drizzle of hot sauce, and fresh cilantro sprigs.
7. Serve with LAY'S® Wavy Hickory BBQ potato chips for delicious dipping!