

TOSTITOS® Nashville Hot Corn Dip

Ingredients

- 10 oz bag TOSTITOS® SCOOPS!®
- 8 oz cream cheese, softened
- 1/2 cup mayo
- 2 cans corn kernels, drained
- 1 ½ cups shredded cheddar jack cheese
- 1/4 cup + 1 tbsp green onions, sliced
- 1/4 cup chopped + 1/4 cup whole dill pickles
- 1 ½ tsp + 1 tbsp Nashville hot seasoning
- 1/2 cup shredded mozzarella cheese
- 8-10 oz boneless chicken wings or popcorn chicken
- 1 tsp brown sugar
- 1 ½ tbsp butter



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	10-12

Made with



TOSTITOS® SCOOPS!®

How to make it

1. Preheat oven to 400°F.
2. In a large bowl, combine room-temp cream cheese and mayo. Mix well to combine. Fold in the drained corn, shredded cheddar jack cheese, 1/4 cup green onion, 1/4 cup chopped dill pickles, and 1 ½ tsp Nashville hot seasoning.
3. Transfer into an 8 x 8 glass baking dish or cast iron skillet and sprinkle the shredded mozzarella and chicken on top.
4. Bake for 18-20 minutes or until the corn is bubbly and the chicken is heated through. Carefully remove from the oven and allow to cool slightly.
5. In a small, microwave-safe bowl, melt the butter and add the brown sugar and remaining tablespoon of Nashville hot seasoning. Stir well to combine, then drizzle over the dip.

6. Garnish with the remaining pickles and sliced green onions and serve warm with TOSTITOS® SCOOPS!®.