



MEXICAN STREET CORN DIP



INGREDIENTS:

- 3 cups corn kernels (about 4-5 ears of corn)
- 1 tablespoon **H-E-B Select Ingredients Sweet Cream Unsalted Butter**
- 1 jalapeño pepper, minced (about 4 tablespoons)
- ¼ cup **H-E-B Organics Mayonnaise**
- 3 tablespoons **H-E-B Select Ingredients Non-Fat Plain Greek Yogurt**
- 1 ½ tablespoons lime juice (about 1 lime)
- ¼ cup diced red onion
- 1 ½ teaspoons chili powder
- ½ cup **Mi Tienda Grated Cotija Cheese**
- 3 tablespoons chopped cilantro
- Salt, to taste

H-E-B Restaurant Style Corn Tortilla Chips Party Size for dipping

DIRECTIONS:

Prep time: 5 mins **Ready in:** 15-20 mins

Cook time: 10-15 mins **Serves:** 6-8

1. In a cast iron skillet, melt butter over medium-high heat. Add corn, stir until corn is charred, about 6 minutes.
2. Add jalapeño, red onion, chili powder and stir to combine. Reduce heat to medium-low and stir in mayonnaise, yogurt, lime juice, and cotija cheese, until cheese is melted, and corn is evenly coated. Remove from heat. Add cilantro. Season with salt, to taste.
3. Serve with tortilla chips.

