



Mexican Street Corn Dip

Makes: 4 servings

Prep Time: 15 minutes Cook Time: 15 minutes

Total Time: 30 minutes

Ingredients

- 2 tbsp chili powder
- 2 tsp smoked paprika
- 1/2-2 tsp cayenne pepper, to your taste
- 2 tbsps extra virgin olive oil
- 1 yellow onion, chopped
- 2 cups corn (3-4 raw)
- 2 cloves garlic, chopped
- kosher salt and black pepper
- 6 ounces cream cheese, at room temperature
- 1/3 cup sour cream
- 4 tbsp unsalted butter
- 1/3 cup olive oil mayo or use plain Greek yogurt
- 2 tbsp fresh lime juice
- 3/4 cup crumbled cotija cheese
- 1 ear grilled corn, kernels removed from the cob
- 1/4 cup fresh cilantro, chopped

Instructions

In a bowl, combine the chili powder, paprika, cayenne, and a pinch of salt.

Heat the olive oil in a skillet over medium-high heat. Add the onion and cook until soft, 5 minutes. Add the corn, garlic, 1 teaspoon of the spice mix, and season with salt and pepper. Cook until the corn is softened, 5 minutes.

Reduce the heat to low. Mix in the cream cheese until melted and creamy. Stir in the sour cream. Cook until warmed throughout. If desired, thin the dip with milk.

In a separate skillet, melt the butter until golden. Mix in 3 teaspoons of the spice mix, plus a pinch of chili flakes and salt. Cook another minute, then remove from the heat.

Mix the mayo and lime juice with a pinch of salt.

Spoon the dip into a wide serving bowl. Top with grilled corn and drizzle the mayo and spicy butter over the corn. Sprinkle on the cheese and cilantro. Serve with lots of chips for scooping!

Recipe by Half Baked Harvest