

Mexican Corn Dip

Instructions

1. Cook or grill corn with olive oil. If using frozen or canned corn, add to a pan with olive oil and cook until browned. Set in a bowl to cool.
2. Add mayo, the juice of two limes, chopped cilantro, salt, pepper, garlic powder, and chili powder to the bowl with the corn. Sprinkle with cheese and mix well. Optional: add black beans for a more filling dish.
3. Serve with chips or crackers.

Ingredients

- 3-4 corn ears or 3 cups of frozen or canned corn
- 1 tablespoon of olive oil
- 1-2 tablespoons of mayo
- 2 limes
- 1 bunch of cilantro, chopped
- 1 teaspoon garlic powder
- 1 teaspoon chili powder
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/3 cup cotija or feta cheese

Grocery List – Add optional ingredients as desired

Produce

- 3-4 ears of fresh corn (can substitute frozen or canned corn)
- 1 bunch of cilantro
- 2 limes

Pantry

- Olive oil
- Mayo
- Garlic powder
- Chili powder
- Salt
- Pepper
- Chips or crackers
- Optional: black beans

Dairy

- Cotija or feta cheese