



Elote Street Corn Dip

New

Spicy and creamy Elote style corn dip.

INGREDIENTS

Lamb Weston® Private Reserve™ Lattice Chips Skin-On Simple (H3031)

2 tablespoons chili powder

2 teaspoons smoked paprika

1/2 teaspoons cayenne pepper

2 tablespoons extra virgin olive oil

1 yellow onion, chopped

2 cups corn

2 cloves garlic, chopped

kosher salt and black pepper

6 ounces cream cheese

1/3 cup sour cream

4 tablespoon salted butter

2 teaspoons Mexican crema

2 tablespoons fresh lime juice

2 tablespoons crumbled cotija cheese

1 ear grilled corn, kernels removed

1/4 cup fresh cilantro, chopped

DIRECTIONS

1. Mix the spices. In a bowl, combine the chili powder, paprika, cayenne, and a pinch of salt.
2. 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.
3. Reduce the heat to low. Mix in the cream cheese until melted and creamy. Stir in the sour cream. Cook until warm throughout.
4. Melt the butter until golden. Mix in 3 teaspoons of the spice mix. Cook another minute, then remove from the heat.
5. Spoon the dip into a bowl. Top with the crema and spicy butter over the corn. Sprinkle on the cheese and cilantro.
6. Serve with Lattice Chips.

Yield

8 servings