

Roasted Corn and Jalapeno Dip by Lynn's Recipes



Lynn demonstrates Roasted Corn and Jalapeno Dip a delicious appetizer. This is perfect for a party and would work well for a Super Bowl party or get together. Adapted from Real Housemoms.

Ingredients:

- 1 cup whole kernel frozen corn
- 1 Tablespoon finely chopped jalapeno, seeds and veins removed
- 4 ounces cream cheese, softened
- 1/2 cup plain Greek yogurt
- 1/4 cup mayonnaise
- 1/4 teaspoon cracked black pepper
- 1/4 teaspoon sea salt
- 1/4 teaspoon cumin
- 1/4 teaspoon garlic powder
- 1-1/2 cups Italian Blend Shredded Cheese, divided

Preheat oven to 350°.

Spread corn in an even layer onto baking sheet that has been sprayed with nonstick cooking spray.

Bake for 25 minutes or until corn begins to brown (stir once while cooking).

Pick out any of the tough kernels.

Combine cream cheese, Greek Yogurt, mayonnaise, pepper, salt, cumin, garlic powder, jalapeno, roasted corn and 1 cup shredded cheese.

Transfer to oven safe dish that has been sprayed with cooking spray and top with remaining cheese.

Roasted Corn and Jalapeno Dip by Lynn's Recipes

Bake at 350° for 25 minutes then broil on high for 3 minutes to brown top.
Serve immediately with crackers, bread or chips.

[Comment or watch this Recipe on You Tube](#)



Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

[Roku](#)

Lynn's Recipes | January 2016
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)