

TOSTITOS® Creamy Charred Corn and Poblano Dip


INGREDIENTS

- **1 bag** TOSTITOS® Original Restaurant Style
- **2 tbsp** olive oil
- Pinch of sea salt
- **1 cobb** of corn
- **1 poblano** pepper
- **1 ½ cups** sour cream
- Juice of **1 lime**
- **2 tbsp** minced cilantro
- **1 tsp** sea salt
- **1 tsp** chili powder
- **1 tsp** garlic powder
- **1 cup** grated cheddar cheese




PREP TIME
5min


COOK
TIME
15min


SERVES
4

FEATURING



HOW TO MAKE

DIRECTIONS

- Drizzle the corn and pepper in olive oil and sprinkle with sea salt.
- Preheat your grill to medium high and add your corn and pepper. Cook covered rotating every four minutes for 10-15 minutes until the corn and pepper are charred on all sides.
- Remove both from the grill and let cool for about five minutes.
- Cut the corn off the cobb and add to a bowl. Scratch some of the burnt skin off the pepper, cut the stem off, and scrape the seeds out of the center. If you want the dip to be spicier you can leave the seeds inside. Finely dice the pepper and add it to the bowl with the corn.
- Add the sour cream, minced cilantro, lime juice, sea salt, chili powder, garlic powder, and cheese to the bowl and mix together.
- Serve at room temp with a crispy TOSTITOS® Original Restaurant Style chip and enjoy!