

# Mexican Street Corn Match Up

## INGREDIENTS

- TOSTITOS® SCOOPS!®
- [title]For the dip:
- 4 corn on the cob, husks removed
- 1 jalapeño
- 1/2 white onion, chopped
- 1/2 jar TOSTITOS® Queso Blanco Dip
- 1 block cream cheese, softened
- 1 cup shredded quesadilla cheese
- 1 tbsp smoked paprika
- 1 tbsp ancho chili powder
- 1 tsp garlic powder
- 1 tsp tajin, plus more for garnish
- 1/2 cup cilantro, chopped and divided
- Salt and pepper, to taste
- Cotija, for garnish



PREP TIME

10min



COOK

TIME  
20min



SERVES

10

## FEATURING



## HOW TO MAKE

### DIRECTIONS

- Preheat the oven to 350°F.
- Heat a grill pan or grill to medium high.
- Grill the corn, jalapeño, and onion until the onion has softened and everything is slightly charred.
- Remove from heat and set aside and allow to cool.
- Cut the corn off of the cob, and reserve.
- Chop the onion and jalapeño, removing the seeds for a less spicy version.
- On a medium bowl, add 3/4 of the grilled corn (reserving 1/4 for garnish), the peppers, the onions, TOSTITOS® Queso Blanco Dip, cream cheese, shredded cheese, smoked paprika, chili powder, garlic powder, tajin, and half of the cilantro.
- Add salt and pepper to taste.
- Place into an oven safe dish and bake for 10 minutes or until warmed through.
- Garnish with the reserved grilled corn, tajin, cotija cheese, and cilantro. Serve with TOSTITOS® SCOOPS!®