



Sparkle Kitchen

Mexican Corn Dip

Ingredients

- 1 pound of corn kernels
- 1 tbsp olive oil
- salt and pepper, to taste
- 2 tbsp diced green chiles
- 1 10-ounce can mild “Rotel” tomatoes (if you want to use home canned tomatoes instead, add an extra tablespoon of the diced green chiles)
- 2 cloves diced garlic
- ½ cup Greek yogurt
- 1 cup shredded cheese
- 4 green onions

Directions

On a rimmed baking sheet, toss the corn kernels with the olive oil and a pinch of salt and pepper. Roast the corn under a broiler set to “medium” for about 6 minutes.

Allow the corn to cool slightly, then—in a large bowl—mix it with the chiles, tomatoes, garlic, yogurt, and cheese. Once the ingredients are well incorporated, dice the green onions and sprinkle them on top.

This dip is good warm, but I like it better cold or at room temperature.

Enjoy!