

Zucchini Bread Recipes

Crack Corn Dip Recipe - Quick and Easy Appetizer

10 min Prep time	**10 min** Total time	**8** Servings
Easy Difficulty	**American** Cuisine	**Appetizer** Course

Ingredients

Dip Base

- [ ] 8 oz cream cheese, softened
- [ ] 1 cup mayonnaise
- [ ] 1 cup sour cream
- [ ] 1 tbsp fresh lime juice

Main Flavors

- [ ] 2 cans (15 oz each) whole kernel corn, well drained
- [ ] 1 can (4 oz) diced green chiles, undrained
- [ ] 1/2 cup finely chopped green onions
- [ ] 1 cup shredded Monterey Jack cheese

Seasonings

- [ ] 1 tsp garlic powder
- [ ] 1 tsp onion powder
- [ ] 1/2 tsp smoked paprika
- [ ] 1/4 tsp cayenne pepper (optional)
- [ ] Salt and black pepper to taste

Instructions

1. In a large mixing bowl, beat the softened cream cheese with an electric mixer until smooth and creamy. This should take about 2 minutes. Add the mayonnaise, sour cream, and lime juice, and mix until well combined and smooth.



2. Stir in the drained corn, green chiles with their liquid, green onions, and shredded cheese. Mix gently but thoroughly with a spatula until everything is evenly distributed.



3. Add all the seasonings - garlic powder, onion powder, smoked paprika, cayenne (if using), and a good pinch of salt and pepper. Taste and adjust seasoning as needed. Remember, flavors will develop as it chills.



4 Transfer the dip to a serving bowl, cover tightly with plastic wrap, and refrigerate for at least 1 hour, but preferably 2-3 hours for the best flavor development.



5 Before serving, give the dip a good stir and garnish with additional green onions or a sprinkle of paprika. Serve chilled with your favorite tortilla chips or vegetable crudités.



Nutrition per serving

280 kcal	6 g	16 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra flavor, try roasting the corn lightly before adding it to the dip.
- The dip will thicken slightly as it chills - this is normal and makes it better for dipping.
- If the dip seems too thick after chilling, stir in a tablespoon of milk or buttermilk to loosen it.