

Zucchini Bread Recipes

Traditional Corn Dip – Easy Recipe

10 min Prep time	**12 min** Cook time	**22 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups fresh corn kernels (or frozen, thawed)
- [ ] 2 tbsp unsalted butter
- [ ] 4 oz cream cheese, softened
- [ ] 1/2 cup shredded cheddar cheese
- [ ] 1 tsp smoked paprika
- [ ] 1/4 tsp black pepper
- [ ] 1 tbsp lime juice
- [ ] Salt to taste

Optional Toppings

- [ ] Chopped fresh cilantro
- [ ] Sliced green onions
- [ ] A drizzle of hot sauce

Instructions

1. In a large skillet over medium heat, melt the butter. Add the corn kernels and sauté for 3-4 minutes until they start to turn golden.
2. Reduce the heat to low and stir in the softened cream cheese, letting it melt and blend with the butter.
3. Add the shredded cheddar, smoked paprika, black pepper, and a pinch of salt. Stir until the cheese is fully incorporated and the dip is smooth.
4. Remove from heat and stir in the lime juice for a bright finish.
5. Transfer the dip to a serving bowl, sprinkle optional cilantro or green onions, and serve warm.
6. If you like a toasted top, place the bowl under a broiler for 2 minutes until the cheese bubbles and browns.

Nutrition per serving

320 kcal	9 g	23 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- The dip thickens as it cools; stir in a splash of milk if it gets too dense.
- For a smoky twist, replace smoked paprika with a dash of chipotle powder.
- Serve immediately for the best texture; leftovers reheat gently on low heat.