

Chipotle Mexican Street Corn Dip with Goat Cheese

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TasteOfHome.com/simple - June/July 2019

Yield: 3 cups

3 medium ears sweet corn
1 tablespoon olive oil
1 cup goat cheese, crumbled
3/4 cup mayonnaise
1 can (4 ounce) chopped green chilies
1 jar (4 ounce) diced pimientos, drained
2 green onions, chopped
2 tablespoons chipotle peppers in adobo sauce, finely chopped
1 tablespoon fresh cilantro, minced
1 to 2 tablespoons lime juice
1 1/2 teaspoons grated lime zest
1 teaspoon ground cumin
1 teaspoon chili powder
tortilla chips

Preparation Time: 30 minutes

Bake Time: 35 minutes

Brush the corn with oil. Grill the corn, covered and turning occasionally, over medium heat until lightly browned and tender, 10 to 12 minutes. Cool slightly.

Preheat the oven to 350 degrees.

Cut the corn from the cobs. Transfer to a large bowl. Stir in the goat cheese, mayonnaise, green chilies, pimientos, green onions, chipotle pepper, cilantro, lime juice, lime zest, cumin and chili powder. Transfer to a greased 1-1/2 quart baking dish.

Bake until bubbly and golden brown, 35 to 40 minutes.

Serve with tortilla chips.

TIP:

Three medium ears of corn will yield about two cups of corn kernels.

Per Serving (excluding unknown items): 2138 Calories; 198g Fat (77.7% calories from fat); 47g Protein; 80g Carbohydrate; 10g Dietary Fiber; 177mg Cholesterol; 1407mg Sodium. Exchanges: 3 1/2 Grain(Starch); 5 Lean Meat; 1/2 Vegetable; 1 1/2 Fruit; 20 Fat.