Spicy Corn, Green Chile and Cheese Dip

Adapted from several recipes found on the internet

Internet Address:



22 ounces canned corn, drained (Mexicorn variety if possible)

14 ounces chopped green chiles, canned, drained

1/2 poblano pepper, minced in food processor

2 1/2 cups Colby cheese, grated

1/3 cup Parmigiano-Reggiano cheese, grated

1/3 cup Pecorino Romano cheese, grated (or you may also use one or the other Parm or Pecorino)

1 cup mayonnaise

1/2 teaspoon red chili flakes, or to taste, optional

Doritos Scoops chips for dipping

Carolyn T's Blog - Tasting Spoons:
http://tastingspoons.com

Servings: 10

Once baked, if you cover with foil and wrap the dish well in towels, it will keep hot for at least 30 minutes. If you don't have Colby cheese, use Monterey Jack only, or you could use just Cheddar also. If you don't have a poblano pepper, just add another can of green chiles.

1. Preheat the oven to 350°. Spray or butter an 8-cup baking dish. (If you double the recipe, use a 9x13 pan.)
2. Mix together everything but the chips in a large bowl. Transfer to prepared baking dish. You can make this ahead to this point, cover and chill. When ready to serve, bake, uncovered for 30 minutes (40 minutes if you refrigerate the dish ahead of time), or until golden brown and bubbly around the edges. Remove from oven and allow to sit for 10 minutes before serving.
3. Serve warm with the corn chips. You could also put this in a small crockpot and heat on low for several hours.

Per Serving (excluding unknown items): 346 Calories; 30g Fat (73.2% calories from fat); 11g Protein; 14g Carbohydrate; 2g Dietary Fiber; 39mg Cholesterol; 531mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 3 Fat.