



JALAPEÑO POPPER CREAMY CORN



Sweet corn with cotija cheese, chopped bacon and creamy lime dressing, topped with **Breaded Cream Cheese Jalapeños** and garnished with fresh cilantro. Yield: 2 Servings

Creamy Corn Ingredients:

4 Each	Breaded Cream Cheese Jalapeños [#0255520], Prepared According to Package Directions
1 Tbsp.	Butter
2 Tbsp	White Onion, Diced
1 tsp.	Garlic, Minced
2 Cups	Sweet Corn Kernels, Roasted
3 Tbsp.	Cotija Cheese, Divided
2 Tbsp.	Bacon, Cooked & Chopped
¼ Cup	Roasted Red Peppers, Diced
Garnish	Cilantro, Chopped

Creamy Lime Dressing Ingredients:

½ Cup	Mayonnaise
2 Tbsp.	Lime Juice
To Taste	Salt & Black Pepper

Directions:

1. In a small mixing bowl, mix together the mayonnaise, lime juice, salt and black pepper to make the creamy lime dressing.
2. In a small saucepan, heat up the butter on medium heat.
3. Add in the onion and garlic, then cook for 1-2 minutes, or until the onions have become translucent.
4. Fold in the corn kernels, 2 Tbsp. of cotija cheese, bacon and roasted red peppers, then stir for another minute.
5. Mix in the creamy lime dressing to make the creamy corn, then pour the mixture onto a serving dish.
6. Top the creamy corn with the **Breaded Cream Cheese Jalapeños** and remaining cotija cheese.
7. Garnish with cilantro.

