

DINNERLY



Appy Hour! Mexican Street Corn Dip with Tortilla Chips



20-30min



2 Servings

No street snack rivals esquites, aka Mexican street corn. But we don't have room to put a street food stand in our house, so we turned it into a dip! We cook the corn in butter and chili powder before we blend it with cream cheese, lime, and cilantro to give it some zing. Crumble feta over top and serve homemade tortilla chips alongside. We've got you covered! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 portion)

WHAT WE SEND

- 1 lime
- 1 oz fresh cilantro
- 6 (6-inch) corn tortillas
- 2 (10 oz) corn
- ¼ oz chili powder
- 4 (1 oz) cream cheese ¹
- 2 oz feta ¹

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper to taste
- 4 Tbsp butter ¹

TOOLS

- microplane or grater
- rimmed baking sheet
- medium skillet
- food processor or blender

ALLERGENS

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 490kcal, Fat 31g, Carbs 49g, Protein 9g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center.

Finely grate **all of the lime zest**. Cut **lime** into 4 wedges; reserve 1 wedge and squeeze **juice** from remaining wedges.

Pick **cilantro leaves** from half of the stems; finely chop **remaining leaves and stems**.



2. Bake tortilla chips

Stack **tortillas**, then cut into 4 wedges. Toss on a rimmed baking sheet with **2 tablespoons oil**; season with **salt** and **pepper**.

Bake on center oven rack until golden brown and crisp, stirring halfway through cooking time, 15–20 minutes (watch closely as ovens vary).



3. Cook corn

In a medium skillet, melt **4 tablespoons butter** over medium-high heat. Add **corn**; cook, stirring occasionally, until softened, tender, and just starting to brown, 4–5 minutes. Add **half of the chili powder**; cook until aromatic, about 1 minute.



4. Blend dip

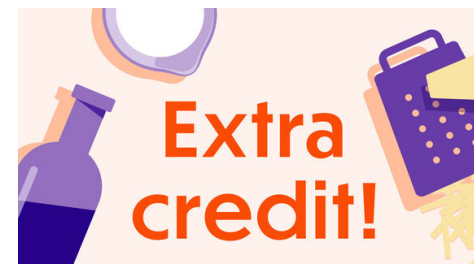
In a food processor or blender, combine **all of the cream cheese, lime juice and zest**, and **⅔ of the corn**; blend until smooth. Add **chopped cilantro leaves and stems**; pulse 5–6 times until evenly incorporated. Season to taste with **salt** and **pepper**.



5. Assemble & serve

Spoon **dip** into a serving bowl; use back of a spoon to make a shallow indentation in the center. Spoon **remaining corn** into center; crumble **feta** over top.

Serve **Mexican street corn dip** with **cilantro leaves** and **chili powder** sprinkled over top. Serve **tortilla chips** and **lime wedge** alongside. Enjoy!



6. Add some heat!

Feel free to add some hot sauce, or even crush up your favorite spicy chips and sprinkle it on top.