



## [Kickin' Corn off the Cob Dip](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 20 minutes

Cook time: 10 Minutes

### Ingredients:

- ½ cup Mayonnaise
- 4 oz Cream Cheese, softened
- 4 oz Mozzarella Cheese, shredded, divided
- 4 oz Extra Sharp Cheddar Cheese, shredded, divided
- 1 TBSP Butter
- 4 Ears Fresh Corn, corn cut off the cob
- ½ tsp Salt
- 1/8 tsp Black Pepper
- 1 large Onion, diced
- 1 Red Bell Pepper, seeded and diced
- 3 Jalapeño Pepper, seeded and diced
- 2 Cloves Garlic, minced
- 6 Green Onions, chopped
- ¼ tsp Cayenne Pepper
- Tortilla chips serving

### Directions:

- Preheat oven to 400°.
- In a large bowl, mix mayonnaise, cream cheese, half the mozzarella, and half the cheddar cheese; mix until completely combined, set aside.
- In a skillet, heat the butter until melted.
- Add corn, salt, pepper, onion, red pepper, jalapeños and garlic; saute for 5-6 minutes or until onions are translucent and corn is lightly browned.
- Add green onions and cayenne pepper to the mixture; saute 1 minute. Remove heat. Pour the corn mixture into the cheese mixture bowl; using a wooden spoon or spatula, mix well to combine.
- Spread mixture into an 8"x8" square dish, 8" pie dish, or 11"x7" baking dish.
- Sprinkle remaining cheese over the top of the corn dip, and place into preheated oven.

- Cook for 10 minutes or until cheese is melted and filling is bubbling.
- Serve immediately with tortilla chips.
  
- Makes 15 servings Kickin' Corn Off The Cob Dip