

Our State eats

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Hot Cheesy Corn Dip

Yield: 6 to 8 servings.

- 4 cups frozen corn**
- 1 (8-ounce) package cream cheese, at room temperature**
- ¼ cup sour cream**
- 1 (4-ounce) can mild green chiles, drained**
- 1 teaspoon ground cumin**
- ½ teaspoon garlic powder**
- ½ teaspoon onion powder**
- ½ teaspoon smoked paprika**
- 1 teaspoon salt**
- 6 ounces Monterey Jack cheese, shredded**
- Fresh cilantro, chopped, for garnish**
- Lime wedges, for garnish**

Preheat oven to 350°. Prepare an 8 x 8-inch baking dish with nonstick spray.

In a large bowl, combine all ingredients except for cilantro and lime. Pour mixture into baking dish. Bake for 35 to 45 minutes or until the cheese is bubbly and golden brown. Remove from oven and rest for 10 minutes. Top with cilantro. Serve with lime and tortilla or pita chips.



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