







10-12

# FEATURING



# TOSTITOS® Nashville Hot Corn Dip

### **INGREDIENTS**

- 10 oz bag TOSTITOS® SCOOPS!®
- 8 oz cream cheese, softened
- 1/2 cup mayo
- 2 cans corn kernels, drained
- 1 ½ cups shredded cheddar jack cheese
- 1/4 cup + 1 tbsp green onions, sliced
- 1/4 cup chopped + 1/4 cup whole dill pickles
- 1 ½ tsp + 1 tbsp Nashville hot seasoning
- 1/2 cup shredded mozzarella cheese
- 8-10 oz boneless chicken wings or popcorn chicken
- 1 tsp brown sugar
- 1 ½ tbsp butter

# HOW TO MAKE

#### DIRECTIONS

- Preheat oven to 400°F.
- In a large bowl, combine room-temp cream cheese and mayo. Mix well to combine. Fold in the drained corn, shredded cheddar jack cheese, 1/4 cup green onion, 1/4 cup chopped dill pickles, and 1 ½ tsp Nashville hot seasoning.
- Transfer into an 8 x 8 glass baking dish or cast iron skillet and sprinkle the shredded mozzarella and chicken on top.
- Bake for 18-20 minutes or until the corn is bubbly and the chicken is heated through. Carefully remove from the oven and allow to cool slightly.
- In a small, microwave-safe bowl, melt the butter and add the brown sugar and remaining tablespoon of Nashville hot seasoning. Stir well to combine, then drizzle over the dip.
- Garnish with the remaining pickles and sliced green onions and serve warm with TOSTITOS® SCOOPS!®.