

Spicy, Creamy Corn Salsa



An easy, quick and delicious recipe that you can make with items you more than likely have. This corn salsa is so versatile that it can be served as a dip or as a cold side dish.

Prep: 15 mins

Total: 15 mins

Servings: 12

Yield: 12 servings



Ingredients

½ cup sour cream

½ cup mayonnaise

2 (15.25 ounce) cans whole kernel corn, drained

1 (10 ounce) can diced tomatoes with habanero peppers (such as RO*TEL® Hot)

½ cup thinly sliced green onion, white and green parts

2 tablespoons chopped fresh cilantro

½ teaspoon salt

¼ teaspoon ground black pepper

⅛ teaspoon ground cumin

2 cups shredded sharp Cheddar cheese

Directions

Step 1

Stir sour cream and mayonnaise until well combined. Set aside.

Step 2

Combine corn, diced tomatoes, green onions, cilantro, salt, pepper, and cumin in a large bowl. Stir in sour cream mixture. Fold in Cheddar cheese.

Cook's Note:

For a less spicy version, use Original RO*TEL(R).

Nutrition Facts

Per Serving: 242 calories; protein 8.2g; carbohydrates 15.6g; fat 17.6g; cholesterol 31.8mg; sodium 603.3mg.