

# WARM FIESTA CORN DIP



CANADA AGRICULTURE AND FOOD  
MUSEUM – MUSÉE DE L'AGRICULTURE  
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**Program**

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Enjoy the taste of sweet corn in this delicious, warm dip! Perfect as an appetizer, for a Mexican feast, or a game night – it's sure to be a crowd pleaser!

## Ingredients

- ½ block (125 g) of cream cheese
- ½ cup (125 mL) plain Greek yogurt
- ¼ cup (60 mL) feta, crumbled, plus extra for garnish
- Juice from one lime
- 1 cup (250 mL) shredded Tex Mex cheese blend
- 1 clove of garlic, minced
- 1 tbsp (15 mL) red onion, finely chopped
- 2 tsp (10 mL) roasted garlic and peppers seasoning
- ½ tsp (2.5 mL) garlic powder
- ½ tsp (2.5 mL) onion powder
- ¼ tsp (1 mL) salt
- 1 can of 12 fl oz (341 mL) whole corn, drained or fresh corn
- 1 green onion, chopped, for garnish
- cilantro for garnish (optional)

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### Preparation

1. Preheat the oven at 350°F (180°C).
2. In a large bowl, add the cream cheese, plain Greek yogurt, feta, and lime juice.
3. With a hand-held mixer, blend until smooth and creamy.
4. Add half of the shredded cheese, along with the garlic and red onion.
5. Blend until smooth.
6. Add the roasted garlic and pepper seasoning, the garlic and onion powders, and salt. Blend again.
7. Add the corn kernels and mix until all ingredients are well incorporated.
8. Pour the mixture into a 9 in x 6 in (12 cm x 15 cm) baking dish and spread evenly.
9. Top with the remaining shredded cheese.
10. Bake in the oven for 12 minutes.
11. Remove from the oven and top with the chopped green onions, cilantro, and extra crumbled feta for garnish.
12. Enjoy with your favourite tortilla chips!
13. Store leftover dip, if any, in an airtight container in the fridge for up to four days.

**Note:** This dip is also great served cold but extra smooth and creamy when served warm.