

Choco Fever Dream

Easy Traditional Corn Dip Recipe

15 min Prep time	**15 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups fresh corn kernels (or 1 cup frozen, thawed)
- [ ] 4 oz cream cheese, softened
- [ ] 2 tbsp unsalted butter
- [ ] 1/4 cup shredded cheddar cheese (optional)
- [ ] 2 green onions, thinly sliced
- [ ] 1 tbsp lime juice
- [ ] Salt and pepper to taste

Optional Garnish

- [ ] Paprika for a touch of color
- [ ] Chopped cilantro

Instructions

1. Melt the butter in a medium skillet over medium heat; add the corn and sauté until it’s just golden and fragrant, about 4-5 minutes.
2. Lower the heat, stir in the softened cream cheese and let it melt, creating a smooth base.
3. Fold in the shredded cheddar (if using), green onions, and lime juice; season with salt, pepper, and a pinch of paprika.
4. Serve warm, directly from the skillet or transfer to a serving bowl; enjoy with tortilla chips, crackers, or fresh veggies.

Nutrition per serving

210 kcal	5 g	18 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dip seems thick, add a tablespoon of milk to loosen.
- Taste and adjust seasoning right before serving.
- For a smoky note, stir in a dash of smoked paprika.