

# Roasted Elote Dip



## INGREDIENTS

- 2 **tbsp** vegetable oil
- 4 ears of corn (shucked)
- 1/4 **cup** red onion (diced)
- 2 **cloves** garlic (chopped)
- 2 **tsp** Ancho chili powder
- 1 **15 oz can** of black beans (rinsed and drained)
- 1 **15.5 oz jar** TOSTITOS® Salsa Con Queso
- 1 **cup** heavy cream
- 1/2 **cup** mayonnaise
- 8 **oz** Monterey Jack cheese
- 2 **tbsp** lime juice
- Salt (to taste)
- 4 **oz** Cotija cheese
- 1/2 **cup** cilantro (chopped)



PREP  
TIME

10min



COOK  
TIME

30min



SERVES

8

## FEATURING



## HOW TO MAKE

### DIRECTIONS

- Preheat oven to 400°F.
- Pour corn on a baking sheet and drizzle with 1 **tbsp** of oil. Toss to coat. Roast for 10-20 minutes, until it begins to brown. Set aside.
- While corn is roasting, in a medium skillet, add remaining **tbsp** of oil and sauté onion, garlic, ancho powder and black beans until onions are fragrant and beans are heated through, about 4-6 minutes.
- Remove from heat, stir in the Salsa con Queso, heavy cream, mayonnaise, lime juice and Monterey Jack cheese. Add salt to taste.
- Transfer mixture to a baking dish and bake for 10-15 minutes, until heated through.
- Top with Cotija cheese and cilantro.
- Serve with Tostitos Hint of Chile Lime or Scoops!