



# 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



PREP  
TIME

10min



COOK  
TIME

20min



SERVES

10-12

## FEATURING



## 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!®.