

Elote Dip Cups

Serves: about 40-45 bites Print

Ingredients:

2 tbsp mayonnaise
2 tbsp sour cream
½ tsp garlic powder
½ tsp chili powder
1 tbsp lime juice
2 ½ cups corn, thawed if frozen
2 tbsp jalapeno, ribs and seeds removed, minced
1 tbsp cilantro, minced
1/3 cup crumbled feta
salt and pepper, to taste
40-45 tortilla scoop chips

Directions:

1. To a mixing bowl, add mayonnaise, sour cream, garlic powder, chili powder, and lime juice. Mix well until fully combined. Add corn, jalapeno, cilantro, feta, and a pinch of salt and pepper to the bowl. Mix gently until fully combined.
2. Spoon dip into tortilla cups. Alternately, transfer the dip to a serving bowl, and serve with chips on the side. Serve immediately!

Recipe notes:

*i like to use corn on the cob for this recipe, especially when corn is in season. Start by roasting the corn still in the husk at 350 degrees for 30 minutes. When cool enough to handle, remove the husk, and cut the corn kernels off of the cob. Let the corn cool before mixing into the dip.

*Leftovers can be refrigerated for 4-5 days.

*Bonus recipe: this dip is excellent on a fish taco, in a salad, or on a fish taco too!