

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	COOK TIME	TOTAL TIME	SERVINGS
10 min	30 min	40 min	8

How to make it

1. Preheat oven to 400°F.
2. 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.
3. 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.
4. Remove from heat, stir in the Salsa con Queso, heavy cream, mayonnaise, lime juice and Monterey Jack cheese. Add salt to taste.
5. Transfer mixture to a baking dish and bake for 10-15 minutes, until heated through.
6. Top with Cotija cheese and cilantro.
7. Serve with Tostitos Hint of Chile Lime or Scoops!

Made with



TOSTITOS® Salsa Con Queso