

Summer Street Corn Ranch Dip

INGREDIENTS

- 8 oz cream cheese, softened
- ½ cup cottage cheese, blended smooth
- 1 (1 oz) packet ranch seasoning
- Juice of 1 lime
- 1½ cups fire-roasted corn (fresh, frozen, or canned)
- 1 red bell pepper, finely diced
- 1 jalapeño, finely diced
- 3 green onions, thinly sliced
- 1 cup freshly shredded sharp cheddar cheese
- 4-5 slices bacon, cooked crisp and crumbled
- ½ tsp smoked paprika
- Salt and black pepper, to taste

Optional Toppings

- Extra crumbled bacon
- Green onions
- Tajín or smoked paprika
- Fresh cilantro or dill
- Hot honey drizzle

DIRECTIONS

1. In a medium mixing bowl, combine softened cream cheese, blended cottage cheese, ranch seasoning, and lime juice. Stir until smooth and creamy.
2. Fold in the corn, bell pepper, jalapeño, green onions, cheddar cheese, and most of the crumbled bacon, reserving a little for topping.
3. Season with smoked paprika, salt, and black pepper to taste.
4. Transfer to a serving bowl and top with the remaining bacon, extra green onions, and an extra sprinkle of smoked paprika or Tajín if desired.
5. Chill for at least 30 minutes before serving for the best flavor.