

Cheesy Cowboy Chicken Corn Dip



INGREDIENTS

- 1 tablespoon olive oil
- 1½ cups corn (fresh, frozen, or canned, drained well)
- ½ red bell pepper, finely diced
- 1½ cups shredded rotisserie chicken
- ¾ cup black beans, drained and rinsed
- 4 oz cream cheese, softened
- ½ cup sour cream
- 6 oz white Velveeta cheese, cubed
- 1 cup shredded pepper jack cheese, divided
- ¼ cup diced green chiles
- 2 green onions, thinly sliced, divided
- ½ teaspoon garlic powder
- ½ teaspoon smoked paprika
- 1-2 teaspoons fresh lime juice
- 2-3 tablespoons milk, as needed
- 1 ear fresh corn, charred and cut into sections
- Additional diced red bell pepper
- Sliced green onions
- Diced red onion, optional
- Fresh cilantro, optional
- Tortilla chips, for serving

DIRECTIONS

1. Preheat oven to 375°F.
2. Heat olive oil in a 10-inch cast-iron skillet over medium-high heat. Add corn and cook for 2-3 minutes, allowing it to develop golden edges. Add diced red bell pepper and cook for another 3-4 minutes until softened.
3. Reduce heat to low. Stir in garlic powder and smoked paprika and cook for 30 seconds until fragrant.
4. Add cream cheese, sour cream, cubed white Velveeta, and 2 tablespoons milk. Stir over low heat until the cheese is melted and the mixture is smooth. Add another tablespoon of milk if needed.
5. Fold in shredded rotisserie chicken, black beans, diced green chiles, half the green onions, and ½ cup pepper jack cheese. Stir until evenly combined. Add lime juice and season with salt if needed.
6. Spread the mixture evenly in the skillet. Sprinkle the remaining ½ cup pepper jack cheese over the top.
7. Transfer to the oven and bake for 15-20 minutes, until hot and bubbly around the edges. Broil for 1-2 minutes if desired for a golden, lightly browned top.
8. While the dip bakes, lightly brush an ear of corn with olive oil and cook in a hot skillet or grill pan until charred. Carefully slice the kernels off the cob in larger sections.
9. Remove the dip from the oven and garnish with charred corn sections, diced red bell pepper, sliced green onions, and diced red onion or cilantro if desired.
10. Serve warm with tortilla chips.