



Recipes

MISSIONFOODSERVICE.COM

Roasted Corn Dip with Bacon and Walnuts

Serves 1

Ingredients:

3 Tbsp. Olive Oil
1/2 cup Shallot , chopped
1 cup fresh Corn , pan roasted
1/2 cup Bacon , cooked and crumbled
1 tsp. ground Cumin
2 Tbsp. fresh Lime Juice
Salt and Pepper to taste
1/2 cup Walnuts , toasted
1/4 cup Cilantro , chopped
16 oz. Cream Cheese , softened
1/4 cup Whipped Cream
1/4 cup Queso Fresco , crumbled
1 bag Mission® Pre-Fried White Round Tortilla Chips
(08620)

Directions:

1. Heat a sauté pan over medium high heat. Add olive oil and shallots. Cook for one minute.
2. Add the corn, bacon, cumin, lime juice, salt, pepper, and walnuts. Cook until heated through, about 1 - 2 minutes. Let cool slightly.
3. Place sautéed mix in a large bowl with the softened cream cheese. Add all but 1 tsp. of the cilantro. Mix until fully incorporated. Transfer to a serving bowl.
4. Garnish with the remaining cilantro and the Queso Fresco cheese. Serve warm with Mission® tortilla chips.