

# TOSTITOS® Creamy Charred Corn and Poblano Dip

## INGREDIENTS

- 1 bag of TOSTITOS® Original Restaurant Style
- 2 tbs olive oil
- a generous pinch of sea salt
- 1 cobb of corn
- 1 poblano pepper
- 1 1/2 cups sour cream
- juice of 1 lime
- 2 tbsp minced cilantro
- 1 tsp sea salt
- 1 tsp chili powder
- 1 tsp garlic powder
- 1 cup grated cheddar cheese



PREP TIME

**5**  
minutes



COOK

TIME

**15**  
minutes



SERVES

**4**

## FEATURING



## HOW TO MAKE

### DIRECTIONS

- Drizzle the corn and pepper in olive oil and sprinkle with sea salt.
- Preheat your grill to medium high and add your corn and pepper. Cook covered rotating every four minutes for 10-15 minutes until the corn and pepper are charred on all sides.
- Remove both from the grill and let cool for about five minutes.
- Cut the corn off the cobb and add to a bowl. Scratch some of the burnt skin off the pepper, cut the stem off, and scrape the seeds out of the center. If you want the dip to be spicier you can leave the seeds inside. Finely dice the pepper and add it to the bowl with the corn.
- Add the sour cream, minced cilantro, lime juice, sea salt, chili powder, garlic powder, and cheese to the bowl and mix together.
- Serve at room temp with a crispy TOSTITOS® Original

**Restaurant Style chip and enjoy!**