Mexican Street Corn Dip

Ingredients

3 cups corn kernels (about 4–5 ears of corn)
1 tablespoon butter
1 jalapeno pepper, minced (about 4 tablespoons)
1/4 cup diced red onion
1 1/2 teaspoons chili powder
1/4 cup mayonnaise
3 tablespoons Greek yogurt
1 1/2 tablespoons lime juice (about 1 lime)
1/2 cup cotija cheese
3 tablespoons chopped cilantro
Salt, to taste

Instructions

1. In a cast iron skillet, melt butter over medium-high heat. Add corn, stir until corn is charred, about 6 minutes.

2. Add jalapeno, red onion, chili powder and stir to combine. Reduce heat to medium-low and stir in mayonnaise, yogurt, lime juice, and cojita cheese, until cheese is melted and corn is evenly coated. Remove from heat. Add cilantro. Season with salt, to taste.

3. Serve with tortilla chips.