

FROM THE KITCHEN OF...

# BIRDY PRETZELS

## MEXICAN CORN DIP

### INGREDIENTS

<b>(2)</b>	<b>15.25 OZ</b>	<b>CANS MEXICAN CORN, DRAINED</b>
<b>(1)</b>	<b>4 OZ</b>	<b>CAN DICED GREEN CHILIES, DRAINED</b>
<b>8</b>	<b>OZ</b>	<b>MAYO</b>
<b>4</b>	<b>OZ</b>	<b>PEPPERJACK CHEESE, FINELY SHREDDED</b>
<b>4</b>	<b>OZ</b>	<b>COLBY JACK CHEESE, FINELY SHREDDED</b>
<b>8</b>	<b>OZ</b>	<b>CHEDDAR CHEESE, FINELY SHREDDED</b>
<b>½</b>		<b>JALAPENO, DE-SEEDED &amp; DICED</b>
<b>1</b>		<b>BAG FRITOS SCOOPS</b>

**SERVINGS: 12-15**  
**TIME TO PREP: 15**  
**MINUTES**

### DIRECTIONS

- **FULLY DRAIN ALL CANNED GOODS**
- **HAND SHRED CHEESE**
- **ADD ALL INGREDIENTS TO A MIXING BOWL AND MIX TILL FULLY COMBINED**
- **SERVE UP WITH FRITOS AND ENJOY!**

### TIPS & TRICKS

- ✓ **TO SAVE TIME, USE STORE BOUGHT SHREDDED CHEESE**
- ✓ **USE JARRED JALAPENOS FOR A SLIGHTLY DIFFERENT FLAVOR PROFILE**
- ✓ **USE A GLOVED HAND FOR AN EASIER MIX!**