

hot corn & scallion pimento cheese dip

Serves 4 to 6

Cook time: ~15 minutes

Tools:

- [Chef's knife](#)
- [Cutting board](#)
- [Oven-proof skillet](#)

Ingredients:

- 1 tablespoon olive oil or butter
- 2 ears of corn, kernels removed (about 1 ½ cups kernels)
- 3 scallions (AKA green onions), thinly sliced, plus more for garnish
- 2 garlic cloves, minced
- 1 (8-ounce) block cream cheese, room temperature
- 1 ½ cups shredded sharp cheddar cheese, divided
- 1/3 cup mayonnaise
- 1/2 cup minced roasted red peppers
- 1/4 teaspoon kosher salt
- 1/4 teaspoon garlic powder
- Optional: pinch of cayenne pepper
- To serve: I love this dip with kettle potato chips, but any cracker or chip works!

Preheat the broiler.

Warm **1 tablespoon olive oil or butter** in an 8- to 10-inch ovenproof skillet over medium-high heat. Add **1 1/2 cups corn kernels, 3 thinly sliced scallions, and 2 minced garlic cloves** and cook until the corn is crisp-tender, 2 to 3 minutes.

Reduce heat to medium-low and stir in **8 ounces cream cheese, 1 cup sharp cheddar cheese, 1/3 cup mayonnaise, 1/2 cup minced roasted red peppers, 1/4 teaspoon kosher salt, 1/4 teaspoon garlic powder**, and **a pinch of cayenne**, if using. If needed, add a splash of milk to thin the dip out.

Smooth the dip out with a spatula and sprinkle the remaining **1/2 cup cheddar cheese** on top.

Broil for 2 to 4 minutes, until the cheese is melted and browned.