

CORN ESQUITE

From David Nuno

Ingredients:

- 2 tbsp. unsalted butter
- 2 cans (15.25 oz.) GOYA® Golden Corn, drained
- 4 GOYA® Jalapeño Peppers, seeded and diced
- 2 tsp. GOYA® Adobo All-Purpose Seasoning with Pepper
- 3 tbsp. GOYA® Mayonnaise
- 2 tbsp. GOYA® Lime Juice
- ½ cup finely crumbled *queso fresco* cheese
- lime wedges, for serving
- pinch chili powder

Instructions:

Melt butter in large skillet set over medium-high heat; cook corn, jalapeño peppers and Adobo for 3 to 4 minutes or until heated through. Remove from heat. Stir in mayonnaise and lime juice.

Spoon into four 6-oz cups. Top each serving with *queso fresco* and lime wedge; sprinkle with chili powder. Serve hot or at room temperature.