

# Mexi-Corn Casserole

## From Chelsey Hernandez

### Ingredients:

2cans (15 oz.) GOYA® Low Sodium Golden Corn, drained well

½pkg. (8 oz.) cream cheese, softened

2tbsp. GOYA® Fine Yellow Cornmeal

½cup GOYA® Recaito

2tbsp. GOYA® Salsita Jalapeño Chile

⅓ cup milk

1jar (6.5 oz.) GOYA® Fancy Pimientos, well drained and chopped

3 scallions, chopped

¾ cup shredded Mexican cheese blend

### Instructions:

Step 1: Preheat oven to 350° F. Coat a 2-quart baking dish with cooking spray. Blend 1 cup corn in mini-processor or with hand blender, scraping down sides as needed. Add cream cheese and blend until smooth. Scrape into large bowl.

Step 2: Stir in cornmeal, recaito, Salsita and milk until combined. Stir in pimientos, scallions, Mexican cheese and remaining corn. Scrape into prepared dish and spread level. Cover with foil.

Step 3: Bake 30 minutes. Remove foil and bake until heated through in center, 10 minutes more.