



Street Corn Nachos



Ingredients:

- 2 tbsp. extra-virgin olive oil
- 3 c. frozen corn
- Kosher salt
- Freshly ground black pepper
- 1 jalapeño, seeded and minced
- 2 tbsp. lime juice, divided, plus wedges for serving
- 1/4 c. sour cream
- 2 tbsp. mayonnaise
- 1 (9-oz.) package corn tortilla chips
- 2 ½ c. shredded Monterey Jack
- 2 tbsp. crumbled cotija
- 2 tbsp. freshly chopped cilantro

Directions:

1. Preheat oven to 375°. In a large ovenproof skillet over high heat, heat oil. Add corn and season with salt and pepper. Cook, tossing until just cooked through, about 2 minutes. Transfer corn to a large bowl and wipe the skillet.
2. Stir in jalapeño and 1-tablespoon lime juice to the corn. In a small bowl, stir together sour cream, mayonnaise, and remaining tablespoon lime juice. Season with salt.
3. Layer tortilla chips and Monterey Jack in skillet. Bake until cheese is melted, about 5 minutes.
4. Top broiled tortilla chips with corn mixture. Garnish with mayonnaise mixture, cotija, and cilantro.