Signature Street Corn Dip

- 4 cups grilled or blackened corn kernels
- 3 tbsp. mayonnaise
- 2 tbsp. freshly chopped cilantro
- 1 seeded and diced jalapeño
- 2 tbsp. fresco cheese, crumbled
- 1/2 tbsp. Tajin seasoning

Toss all ingredients together in a bowl, adjusting the quantities to your liking. Chill and serve with tortilla chips.

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JVY

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