

How to Make Mexicorn Dip with Rotel, Cheese, and Lime

Looking for a dip that disappears faster than your guests can say "What's in this?!" This



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INGREDIENTS

- 2 cans Mexicorn, drained
- 1 can Rotel (regular or hot), drained
- 2 cups shredded cheddar cheese
- 8 green onions, sliced
- 1 cup mayonnaise or softened cream cheese (your texture, your choice)
- 1 cup sour cream
- 1 bunch cilantro, chopped
- Juice of 1 lime
- 1 tsp lime zest
- Salt and pepper, to taste

DIRECTIONS

1. **Mix the Base:** In a large mixing bowl, combine Mexicorn, Rotel, cheddar cheese, and sliced green onions.
2. **Stir until well distributed.**
3. **Add Creamy Ingredients:** Add mayonnaise (or cream cheese) and sour cream to the bowl.
4. **Mix until creamy and smooth.** (If using cream cheese, let it soften at room temperature for easier mixing.)
5. **Brighten It Up:** Stir in chopped cilantro, lime juice, and zest.
6. **Add salt and pepper to taste.**
7. **Chill:** Cover and refrigerate for at least 1 hour (or overnight).
8. **This lets the flavors meld into the perfect balance of creamy, tangy, and fresh.**
9. **Serve:** Serve chilled with your favorite dippers:
10. Tortilla chips
11. Crackers
12. Veggie sticks (bell pepper strips, celery, carrots)
13. Frito scoops

SWAPS & NOTES

Spice it up : Add diced jalapeños, cayenne, or hot sauce.
Cheese swap : Pepper jack or cotija bring a different vibe.

Make it lighter : Use Greek yogurt instead of sour cream or mayo.
Use canned corn and add a pinch of red bell pepper for color.

TIPS FOR SUCCESS

Drain well : Be sure to fully drain the Mexicorn and Rotel to avoid a watery dip.

Chill time = flavor time : The longer it chills, the better the taste and texture.

Double it : For big gatherings, this recipe is easily doubled (and still gone fast).

Customize : Stir in black beans, avocado chunks, or even crispy bacon bits.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-mexicorn-dip-with-rotel-cheese-and-lime/>