

# Creamy Black Bean and Corn Dip



FOODSERVICE

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SERVING SIZE: 12

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## Ingredients

- 2 1/4 cups **Furmano's Seasoned Black Beans**, Drained
- 2 1/4 cups **Furmano's Whole Kernel Golden Sweet Corn**, Drained
- 1 teaspoon Granulated Garlic
- 1 teaspoon Chipotle Pepper Powder
- 1 cup Cream Cheese, Softened
- 1 cup Shredded Cheddar Cheese
- 2 tablespoons **Furmano's Nacho Sliced Jalapenos**, Drained and Diced
- As Needed Salt To Taste
- As Needed Pepper to Taste
- 1 tablespoon Cilantro, Chopped

## In This Recipe



Pouch Seasoned Black Beans



Whole Kernel Golden Sweet Corn



Green Nacho Sliced Jalapeno Peppers



Seasoned Black Beans



## Preparation

1. Preheat oven to 350F
2. Combine Cream Cheese, Shredded Cheddar, Chipotle Powder, Granulated Garlic, Salt and Pepper in a bowl and mix until softened and incorporated.
3. Stir in black beans, corn, and jalapenos until combined.
4. Transfer mixture to a medium sized baking dish or pan. Bake for 30 minutes or until hot and bubbling.
5. Garnish with fresh chopped cilantro.

