

Creamy Black Bean and Corn Dip



FOODSERVICE

SERVING SIZE: 12

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



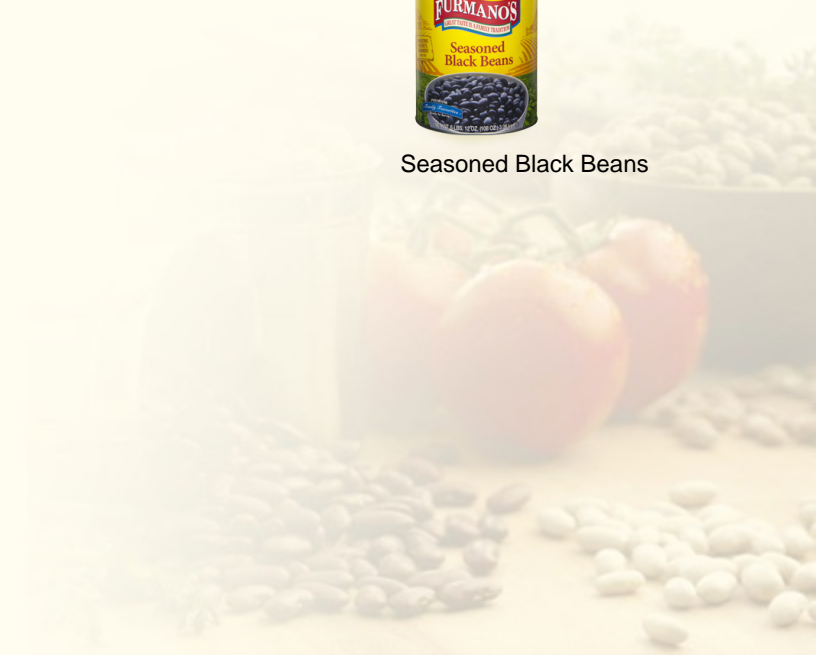
Whole Kernel Golden Sweet Corn



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.

