

Spicy Southern Hot Corn

Yield: 6 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/spicy-southern-hot-corn-recipe-tasty>

Ingredients:

- 3 1/2 cups corn fresh, canned, or frozen
- 1/2 red bell pepper large, diced
- 2 jalapeno peppers fresh, diced, seeds/veins removed
- 4 tablespoons pickled jalapeno peppers diced, extra to taste
- 2 1/2 tablespoons butter
- 4 ounces cream cheese
- 1/4 teaspoon paprika regular, not smoked
- 1 cup sharp cheddar cheese freshly grated
- salt
- pepper
- hot sauce
- cheese extra, for topping
- jalapeños extra, for a fiery kick!
- green salsa spicy, see note below
- cilantro or parsley for topping

Nutrition:

1. Calories: 300 calories
2. Carbohydrate: 22 grams
3. Cholesterol: 60 milligrams
4. Fat: 20 grams
5. Fiber: 4 grams
6. Protein: 10 grams
7. SaturatedFat: 12 grams
8. Sodium: 570 milligrams
9. Sugar: 5 grams

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