

Mexican Corn Casserole

Oscar · 29/09/2024

**Prep Time**

35 mins

Difficult

Medium

Servings

12

Description

A combination of corn tomatoes and black beans in a cheesy creamy sauce makes a wonderful addition to any meal

Ingredients

- - 1 (8 ounce) package cream cheese
- cut into cubes - ½ cup butter - 1 (15 ounce) can black beans
- drained - 1 (8 ounce) can diced italian-style tomatoes
- drained - 1 (11 ounce) can Mexican-style corn with red and green peppers
- drained - 1 (10 ounce) can white shoepeg corn
- drained - 1 cup shredded Cheddar cheese
- divided - ½ cup diced jalapeno peppers (Optional)

Instructions

1. Preheat oven to 400 degrees F (200 degrees C). Place cream cheese and butter in a 8x8-inch casserole dish. Heat in microwave in 2-minute intervals until melted; stir until smooth. Mix black beans
2. tomatoes
3. Mexican-style corn
4. and white corn into the cream cheese mixture. Bake casserole in the preheated oven until bubbling
5. about 20 minutes. Stir 1/2 cup Cheddar cheese into casserole until incorporated; top with jalapeno peppers and remaining 1/2 cup Cheddar cheese. Bake until cheese topping is melted and bubbling
6. 3 to 5 more minutes.