

Mexican Cream Corn

3 Tbsp butter

1/2 onion - chopped

1 clove garlic - crushed

4oz can diced green chilies (I use mild)

1 tomato - chopped

12 oz frozen corn

1/2 tsp salt

1/4 tsp pepper

1/2 cup half-n-half

8 oz cream cheese - cubed

In pan melt butter and saute onion and garlic until onion is soft. Add half of the chilies and all of the tomato. Cook 1 min to soften. Add corn, salt, pepper and saute briefly. Reduce heat to simmer and add the cream and cheese. Stir to melt cheese and add rest of chilies. Cook uncovered for 5 minutes. Serve immediately. I've made ahead and put in bakeware to reheat in oven when needed. Makes the best leftovers, too!