

# cheesy corn spread

## Ingredients

- 2 cups corn
- 1 ½ cup butter
- 4 cloves garlic
- ½ tsp. salt
- ¼ cup chopped parsley
- ⅛ cup chopped chives
- 3 Tbsp. parmesan cheese

## Instructions

1. In a skillet over medium heat, melt butter.
2. Add corn and garlic to the pan and cook until kernels are a deep yellow, about 5 minutes.
3. Once kernels are cooked, add parmesan cheese, chives and parsley. Continue to stir until cheese is melted.
4. Transfer mixture into a food processor.
5. Blend until smooth.
6. Enjoy on bread or with crackers!



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