

Spicy Cream Cheese Corn

Yes, you did hear that correct!! I found this recipe a while back on Pinterest but cant seem to find it anywhere now! I found a version of it and ill show you but ill tell you how I cooked it also! It is so yummy and I'm surprised it didn't become "popular" on there!

It is so simple and you will WOW your guests!

Here is one version of the recipe I found!

What You Need

1 pound of corn (fresh or thawed)

1 Tablespoon of butter

3 oz of cream cheese (low fat)

Red Pepper Flakes

Pepper

In a medium saucepan combine – corn, butter, and cream cheese.

When it is heated through and cream cheese is melted season with pepper and red pepper flakes.

Enjoy



Source: budgetsavvydiva.com via [Carol](#) on [Pinterest](#)

The only difference with mine is I use a little more cream cheese;) Can you tell?



You'll need:

- Canned Corn (I ended up using 3 cans to get it to the right consistency)
- 1 block of cream cheese
- 1-2 tablespoons of butter
- Red Pepper Flakes (I probably ended up using a whole tablespoon but this is totally up to you)
- Salt and Pepper to taste!

I mixed all ingredients together in a big saucepan. After it cooks all together taste it to see if it needs more red pepper flakes. I like mine with a kick so I added a good bit. Add salt and pepper to taste and its done! I thought I had made too much but it turned out I didn't make enough! This is AMAZING and I hope you try!!