Ingredients

- 1 bag of Tostitos Scoops tortilla chips
- 1 cup of cream cheese, softened
- 1 cup of shredded jalapeño pepperjack cheese
- 1 cup of corn kernels (fresh, canned, or frozen and thawed)
- 1 egg, beaten

Directions

- Preheat your oven to 350°F (175°C).
- In a mixing bowl, combine the softened cream cheese, shredded jalapeño pepperjack cheese, corn kernels, and the beaten egg. Mix well until thoroughly combined.
- Arrange the Tostitos Scoops tortilla chips on a baking sheet lined with parchment paper.
- Spoon a small amount of the cheese and corn mixture into each tortilla chip, being careful not to overfill.
- Place the baking sheet in the preheated oven and bake for 10-12 minutes, or until the cheese is melted and bubbly, and the chips are slightly golden.
- Remove from the oven and allow to cool for a few minutes. Serve warm and enjoy!

Variations & Tips

For a milder version, you can replace the jalapeño pepperjack cheese with regular pepperjack or even cheddar cheese. If you like it extra spicy, add a dash of hot sauce to the cheese mixture. You can also mix in some black beans or diced tomatoes for added texture and flavor. For a more indulgent twist, top each appetizer with a small dollop of sour cream and a sprinkle of chopped cilantro before serving.