

# Hot Cream Cheese-Corn Casserole

This cream cheese-corn casserole is a Thanksgiving classic at our house. Since we like it spicy, I add jalapeno peppers.

Recipe by Maëlie Picard | Created on **Mar 11, 2022**

## Ingredients

- 2 (8 ounce) packages cream cheese, softened
- 1 stick butter
- 1 cup milk
- 4 tablespoons all-purpose flour
- 3 (15.25 ounce) cans whole kernel corn, drained
- 3 canned jalapeno peppers, chopped, or to taste
- salt to taste

## Directions

- Preheat the oven to 350 degrees F (175 degrees C). Grease a casserole dish.
- Combine cream cheese and butter in a microwave-safe bowl and heat until melted, 1 to 2 minutes. Pour into a large skillet and add milk and flour. Cook, stirring occasionally, over medium heat until mixture thickens, 3 to 5 minutes.
- Combine corn and jalapeno peppers in a bowl; add to cream cheese sauce. Season with salt and mix well. Pour into the prepared casserole dish.
- Bake in the preheated oven until lightly browned, about 30 minutes.

## Nutrition Facts

Serving: **12 servings** | Calories: **305.7 kcal** | Carbohydrates: **24.3 g** | Protein: **6.7 g** | Saturated fat: **13.5 g** | Cholesterol: **63 mg** | Sodium: **596.3 mg** | Fiber: **2.2 g** | Sugar: **4.4 g**

## Categories

Side Dish

Vegetables

Corn