



Mexican Street Corn

Ingredients:

- 2 Tbsp Butter
- 2 cups frozen corn
- ¼ cup light mayo
- ¼ cup light sour cream
- 1 lime, juice
- 1 tsp ground cumin
- ½ tsp chili powder
- ½ cup cotija cheese
- ¼ cup cilantro

Instructions:

1. Start by melting butter in a skillet over medium heat and add frozen corn. Cook until corn is heated through and stir often
2. Once corn is heated add in sour cream, mayo, lime juice, cumin and chilli powder
3. Once that is mixed through add half of the cotija cheese and stir
4. Once cheese melts garnish with some chopped cilantro and remaining cotija cheese

Variations:

- Add chilli powder to garnish like tajin!
- Try working with canned corn if you have it available!
- If you have the time, try cooking fresh corn for a more authentic taste!

Prep Time: 10 minutes

Cooking Time: 5 minutes

Equipment:

- Skillet
- Measuring spoon/cups
- Mixing Spoon
- Chef's Knife
- Cutting Board

Servings: 4

Serving Size: ⅓ cup



Nutrition Information: 396kcal, 367mg sodium, 10g fat, 41g fiber, 7g protein

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