



Mexican Street Corn Casserole

## **Introduction**

Mexican street corn casserole is a delightful dish that encapsulates the vibrant flavors of

traditional elote in a hearty, comforting form. Combining the sweet taste of corn with spices and creamy ingredients, this casserole is perfect for gatherings or as a family dinner. With its simple preparation and delicious results, it's sure to become a favorite in your home.

## Ingredients

- 4 cups of corn kernels (fresh, frozen, or canned)
- 1 cup of sour cream
- 1 cup of mayonnaise
- 1 cup of grated cotija cheese
- 1/2 cup of chopped fresh cilantro
- 1/2 teaspoon of chili powder
- 1/2 teaspoon of garlic powder
- 1/2 teaspoon of salt
- 1/4 teaspoon of black pepper
- 1 jalapeño, finely chopped (optional)
- 1 cup of crushed tortilla chips (for topping)

## Prep Time

The prep time for this delicious casserole is approximately 15 minutes. This quick preparation allows you to focus on gathering your ingredients and combining them for this flavorful dish.

## Cook Time, Total Time, Yield

The cook time for Mexican street corn casserole is about 30 minutes, resulting in a total time of 45 minutes from start to finish. This recipe yields approximately 6 servings, making it perfect for sharing with family and friends. Enjoy the delightful combination of flavors and textures that make this casserole truly special!



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## **Detailed Directions and Instructions**



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