



Mexican Corn Casserole



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Introduction

Mexican Corn Casserole is a delightful dish that combines the flavors of classic Mexican cuisine with the comforting textures of a hearty casserole. This recipe is perfect for family gatherings, potlucks, or simply a cozy dinner at home. With its creamy corn base and savory toppings, it is sure to please everyone at the table.

Detailed Ingredients with measures

- 2 cans of corn (15 oz each)
- 1 can of cream corn (15 oz)
- 1 cup of sour cream
- 1 box of cornbread mix (8.5 oz)
- 1 cup of shredded cheese (Mexican blend recommended)
- 1/2 cup of diced green chili peppers (optional)
- 1/2 cup of diced bell pepper (optional)
- 1 teaspoon of chili powder
- 1/2 teaspoon of garlic powder
- Salt and pepper to taste

Prep Time

Preparation time for Mexican Corn Casserole is approximately 10 to 15 minutes, allowing you to quickly gather your ingredients and mix everything together before baking.

Cook Time, Total Time, Yield

Cook time for this casserole is around 45 to 50 minutes. In total, from prep to the oven to serving, you can expect about 1 hour of time. This recipe yields approximately 6 to 8 servings, making it an ideal dish for a larger gathering or to have leftovers for the week.



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C).

Step 2: Prepare the Casserole Dish

Grease a 9×13 inch casserole dish with cooking spray or butter to prevent sticking.

Step 3: Mix the Corn Ingredients

In a large mixing bowl, combine two cans of corn (drained), one can of cream-style corn, and one cup of sour cream. Stir until all the ingredients are evenly mixed.

See also Dirt Pie

Step 4: Add the Cornbread Mix

Pour in one package of Jiffy cornbread mix and stir the mixture until well combined.

Step 5: Incorporate the Jalapeños

Add one can of diced green chilies and chopped jalapeños (to taste), then mix thoroughly.

Step 6: Pour the Mixture into the Dish

Transfer your corn mixture into the prepared casserole dish, spreading it out evenly.

Step 7: Bake in the Oven

Bake in the preheated oven for 45-55 minutes, or until the top is golden brown and a toothpick inserted in the center comes out clean.

Step 8: Allow to Cool Before Serving

Remove the casserole from the oven and let it cool for a few minutes before slicing and serving.

Notes

Note 1: Serving Suggestions

This Mexican corn casserole can be served as a side dish with grilled meats, or as a vegetarian main dish alongside a fresh salad.

Note 2: Add-Ins

Feel free to add ingredients like shredded cheese, diced bell peppers, or cooked ground meat to customize the casserole to your taste.

Note 3: Storage

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days. Reheat in the microwave or oven before serving again.

Note 4: Freezing

You can freeze the casserole before baking. Cover it tightly with foil or plastic wrap and freeze for up to 3 months. Bake from frozen, adding extra time to the cooking process.



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Cook techniques

Layering Ingredients

Layering the ingredients ensures that each component of the casserole is evenly distributed, which helps in achieving a balanced flavor in every bite.

See also [Cheesy Garlic Parmesan Spaghetti](#)

Baking

Baking the casserole creates a golden top while keeping the inside moist and flavorful. It also melds the flavors together as the dish cooks.

Pre-soaking Beans

If using dried beans, pre-soaking helps to reduce cooking time and can enhance the texture of the finished dish.

Using Fresh Corn

Utilizing fresh corn adds a sweet and crunchy texture that elevates the overall taste of the casserole, making it more vibrant.

Mixing Spices

Proper mixing of spices throughout the dish is essential to ensure that the flavors are well-balanced and cohesive.

FAQ

Can I use frozen corn instead of fresh corn?

Yes, frozen corn can be used in place of fresh corn; just ensure to thaw and drain it before adding to the casserole.

How long should I bake the casserole?

Bake the casserole until it's bubbly and the top is golden brown, usually about 30-40 minutes at 350°F.

Can I make this casserole ahead of time?

Yes, you can prepare the casserole ahead of time and store it in the refrigerator. Just bake it when you're ready to serve.

Is this casserole vegetarian?

Yes, the recipe is vegetarian and can be made vegan by substituting dairy products with plant-based alternatives.

What can I serve with the corn casserole?

The corn casserole pairs well with a green salad, grilled meats, or as a side to any Mexican-inspired dishes.



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Conclusion

The Mexican Corn Casserole is a delightful dish that combines the sweetness of corn with a savory blend of spices and creamy textures. It serves as a versatile side that can complement various meals or function as a hearty main dish on its own. The balance of flavors and ease of preparation make it a crowd-pleasing recipe for any occasion.

See also Bawarka

More recipes suggestions and combination

Mexican Quinoa Salad

This refreshing salad combines quinoa with black beans, corn, tomatoes, and avocado, dressed in a zesty lime vinaigrette. It pairs well with the casserole for a nutritious meal.

Cheesy Zucchini Casserole

A comforting dish made with grated zucchini, cheese, and spices, baked to perfection. This can be served alongside the Mexican Corn Casserole for a veggie-filled feast.

Spicy Black Bean Tacos

Tacos filled with spicy black beans, fresh vegetables, and avocado can make a wonderful addition to any meal featuring the corn casserole.

Chicken Enchiladas

These enchiladas, stuffed with seasoned chicken and topped with red sauce and cheese, create a comforting Tex-Mex combination when

served with the casserole.

Guacamole and Tortilla Chips

Serve a side of fresh guacamole with crispy tortilla chips for a tasty appetizer that precedes the main course of Mexican Corn Casserole.

Pineapple Salsa

A sweet and tangy pineapple salsa brings a fruity element that complements the rich flavors of the casserole, making it an excellent topping or side.



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