



Mexican Street Corn Casserole



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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

Preheat the Oven

Preheat your oven to 350°F (175°C).

Prepare Baking Dish

Lightly grease a 9×13 inch baking dish to prevent sticking.

Mix Corn Ingredients

In a large bowl, combine 2 cans of whole kernel corn, 1 can of cream-style corn, and 1 package of Jiffy corn muffin mix.

See also [Oreo Stuffed Cinnamon Rolls](#)

Add Seasonings

Stir in 1 cup of sour cream, 1/2 cup of melted butter, 1 teaspoon of chili powder, and salt and pepper to taste.

Add Cheese

Fold in 1 cup of shredded cheddar cheese to the corn mixture.

Transfer to Baking Dish

Pour the mixture into the prepared baking dish, spreading it evenly.

Bake

Place the baking dish in the preheated oven and bake for 45-50 minutes or until the top is golden brown and set.

Cool

Remove the casserole from the oven and allow it to cool slightly before serving.

Notes**Ingredient Substitutions**

You can use fresh or frozen corn instead of canned corn if preferred.

Serving Suggestions

This casserole pairs well with grilled meats, tacos, or as a side for any Mexican-themed meal.

Storage

Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat before serving.



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Cook techniques

Roasting Corn

Roasting corn enhances its natural sweetness and adds a smoky flavor. You can grill or bake the corn until it's charred and tender.

Mixing Ingredients

Combining the ingredients evenly ensures that every bite of the casserole is flavorful. Use a large mixing bowl and gently fold the ingredients together.

Baking

Baking the casserole at the right temperature allows it to set and develop a golden, bubbly top. Monitoring the baking time is key to achieving the perfect consistency.

Garnishing

Adding garnishes like cilantro, lime juice, or cheese on top enhances presentation and adds fresh flavor to the dish.

Serving

Let the casserole cool slightly before serving to allow it to set. This helps in cutting into neat portions for a better presentation.

See also Italian Christmas Cookies

FAQ

Can I use frozen corn instead of fresh corn for this recipe?

Yes, you can use frozen corn. Just thaw and drain it before incorporating it into the casserole.

How do I store leftovers?

Store leftovers in an airtight container in the refrigerator for up to three days.

Can I make this casserole ahead of time?

Absolutely! You can prepare the casserole a day in advance and bake it right before serving.

Is there a vegetarian version of this casserole?

Yes, this casserole is naturally vegetarian, but you can check ingredients and avoid adding any meat.

What can I substitute for mayonnaise?

You can substitute mayonnaise with Greek yogurt or sour cream for a lighter option.



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Conclusion

The Mexican Street Corn Casserole is a delightful twist on traditional flavors that combines the essence of street corn with the comforting nature of a casserole. It's a versatile dish perfect for gatherings or a cozy family meal. Whether served as a side or a main dish, it is sure to please both corn lovers and those looking to explore new tastes.

More recipes suggestions and combination

Mexican Street Corn Salad

A fresh and vibrant alternative that combines grilled corn with lime, cilantro, and queso fresco, perfect for warm weather gatherings.

Spicy Black Bean and Corn Casserole

A hearty option that blends black beans, corn, and quinoa, topped with cheese for an extra kick.

Elote-Style Grilled Corn on the Cob

Enjoy the classic elote with grilled corn slathered in mayo, cotija cheese, and chili powder for an authentic flavor experience.

Cheesy Corn and Jalapeño Frittata

A breakfast favorite that incorporates the flavors of the casserole into a fluffy frittata, perfect for brunch.

See also [Eggless Lemon Cupcakes](#)

Chili Cornbread Casserole

Combine chili and cornbread in a one-pan dish that brings spicy and sweet together, making for a comforting meal.



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