



Mexican Street Corn Casserole

Recipe By KAITLYN BAKER

SERVES: 5-6

INGREDIENTS:

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| <input type="checkbox"/> 24 oz. frozen corn, <i>thawed</i> | <input type="checkbox"/> ½ cup chopped tri-colored peppers* (optional) |
| <input type="checkbox"/> ¼ cup mayonnaise | <input type="checkbox"/> 4 oz. crumbled queso fresco or cotija cheese |
| <input type="checkbox"/> ⅓ cup sour cream | <input type="checkbox"/> 2 tbsp. Chopped cilantro, <i>for garnish</i> |
| <input type="checkbox"/> 1 tbsp. lime juice | <input type="checkbox"/> pinch of cayenne pepper |
| <input type="checkbox"/> 1 tsp. chili powder | <input type="checkbox"/> salt and pepper, <i>to taste</i> |
| <input type="checkbox"/> ½ tsp. garlic salt | |

DIRECTIONS:

- ☐ 1. Preheat the oven to 350°F. Lightly grease a 2-3 quart casserole dish.
- ☐ 2. In a large bowl, mix together corn, peppers, mayonnaise, sour cream, and lime juice. Add chili powder, garlic salt, cayenne and mix well. Season with salt and pepper, to taste. Stir in half of the queso fresco or cotija.
- ☐ 3. Bake for 30-35 minutes. Before serving, sprinkle with remaining cheese and chopped cilantro.

This recipe is very versatile and can be garnished with many different options like jalapeños, green onions, tri-colored peppers, black beans, and many different types of cheeses.

**You can find pre-cut peppers and onions at your local Ingles. It really speeds up any recipe and makes things so much easier in the kitchen!*

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