



Elote Corn Cups

Recipe By JASMIN QUEEN

MAKES: 6

INGREDIENTS:

- 2 tbsp butter
- 4 cups corn kernels
- ¼ cup mayonnaise
- ¼ cup Greek yogurt
- 2 tbsp Mexican crema
- 1 tsp chili lime seasoning
- ½ tsp smoked paprika
- ¼ tsp garlic powder
- ½ tsp kosher salt
- zest of 1 lime
- 1½ tbsp fresh lime juice
- ½ cup cotija cheese, crumbled
- 2 tbsp cilantro, chopped

OPTIONAL GARNISH:

- cotija cheese
- chili lime seasoning
- lime wedges

DIRECTIONS:

1. Melt butter in a large skillet over medium-high heat. Add corn kernels and cook 5 to 7 minutes, stirring occasionally, until heated through and lightly charred in spots.
2. In a large bowl, whisk together mayonnaise, Greek yogurt, Mexican crema, chili lime seasoning, smoked paprika, garlic powder, kosher salt, lime zest, and lime juice until smooth.
3. Add hot corn to the bowl and toss until evenly coated.
4. Fold in cotija cheese and cilantro.
5. Spoon into serving cups and garnish with cotija cheese, chili lime seasoning, and lime wedges, if desired.

This recipe can be easily doubled for gatherings.

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