

Mexican Street Corn Chowder

Yield: 6 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-mexican-street-corn-chowder>

Ingredients:

- 6 ears corn kernels removed, reserving 1-2 striped cobs
- 2 tablespoons butter
- 2 tablespoons oil
- 1 cup white onion diced
- 2 garlic cloves minced
- 1 jalapeno roasted and diced or 1 can diced jalapenos, optional
- 4 cups chicken stock
- 1/2 teaspoon chili powder
- 1/4 cup Parmesan cheese
- 1/2 cup heavy cream
- 1 lime
- 2 limes
- salt
- pepper
- cilantro
- cotija cheese
- chili powder
- corn kernels
- limes
- sour cream
- 1 whole corn cob over a gas burner, set to medium heat, and with a close eye, watched until the cobs were blistered.

Nutrition:

1. Calories: 300 calories
2. Carbohydrate: 21 grams
3. Cholesterol: 55 milligrams
4. Fat: 22 grams
5. Fiber: 4 grams

6. Protein: 9 grams
 7. SaturatedFat: 10 grams
 8. Sodium: 520 milligrams
 9. Sugar: 6 grams
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