

Pastel de Elote — Mexican Corn Pie

Yield: 8 min
Total Time: 45 min

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

Ingredients:

- 3 large eggs
- 8 3/4 ounces cream style corn
- 10 ounces frozen corn thawed & drained
- 1/2 cup butter melted, 1 stick
- 1/2 cup yellow cornmeal
- 1 cup sour cream 8 oz.
- 4 ounces Monterey Jack cheese cut in 1/2" cubes
- 4 ounces green chilies chopped mild
- 1/2 teaspoon salt
- 1/4 teaspoon worcestershire sauce
- 1/4 red pepper chopped, this was my addition as I had some on hand and thought they'd add a little color and additional flavor

Nutrition:

1. Calories: 340 calories
2. Carbohydrate: 25 grams
3. Cholesterol: 135 milligrams
4. Fat: 24 grams
5. Fiber: 2 grams
6. Protein: 9 grams
7. SaturatedFat: 14 grams
8. Sodium: 450 milligrams
9. Sugar: 5 grams

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