

Grilled Mexican Street Corn (Elotes)

Yield: 7 min
Total Time: 20 min

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

Ingredients:

- 8 ears sweet corn husks removed
- 1/2 cup Mexican crema or sour cream
- 1/2 cup mayonnaise
- 1/2 cup cilantro minced
- 1 clove garlic minced
- 1/4 teaspoon ground chipotle pepper to taste
- 2 teaspoons lime zest from one lime
- 2 tablespoons lime juice from one lime
- 1/2 cup cotija cheese crumbled
- lime wedges to serve

Nutrition:

1. Calories: 140 calories
2. Carbohydrate: 7 grams
3. Cholesterol: 20 milligrams
4. Fat: 10 grams
5. Fiber: 1 grams
6. Protein: 6 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 320 milligrams
9. Sugar: 2 grams

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