

Shrimp and Mexican Street Corn Bowl

Yield: 2 min
Total Time: 35 min

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

Ingredients:

- 1 pound jumbo shrimp peeled and deveined
- 2 tablespoons olive oil
- 16 ounces yellow corn frozen
- 3 tablespoons mayonnaise
- 2 tablespoons sour cream
- 3 ounces Cotija cheese
- 1/4 cup cilantro leaves fresh, finely chopped
- 2 tablespoons fresh lime juice
- 2 tablespoons red onion finely chopped
- 2 cloves garlic minced
- 1 vegetable bouillon cube Knorr® Selects, crushed
- 1/2 teaspoon chili powder
- 1 vegetable bouillon cube Knorr® Selects, crushed
- 1 tablespoon olive oil
- romaine lettuce Chopped
- black beans
- avocado Sliced

Nutrition:

1. Calories: 1020 calories
2. Carbohydrate: 71 grams
3. Cholesterol: 400 milligrams
4. Fat: 53 grams
5. Fiber: 14 grams
6. Protein: 71 grams
7. SaturatedFat: 14 grams
8. Sodium: 2270 milligrams

9. Sugar: 10 grams

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