

Grilled Mexican Street Corn (off the cob)

Yield: 5 min
Total Time: 15 min

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

Ingredients:

- 4 ears corn worth of grilled, see below, removed from the cob
- 1/3 cup sour cream
- 3 hot sauce shakes, such as
- Cholula
- 2 limes
- 1/2 cup jicama thinly sliced into matchsticks
- 1/4 cup grated Parmesan cheese finely
- 1 handful cilantro finely chopped
- salt generous sprinkle chile, such as
- seasoning Tajin

Nutrition:

1. Calories: 70 calories
2. Carbohydrate: 7 grams
3. Cholesterol: 10 milligrams
4. Fat: 4.5 grams
5. Fiber: 2 grams
6. Protein: 3 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 550 milligrams
9. Sugar: 2 grams

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