

Mexican Street Corn Pudding

Yield: 4 min
Total Time: 40 min

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

Ingredients:

- 6 cups corn fresh or frozen
- 2 teaspoons taco seasoning
- 1/2 teaspoon cumin
- 1 teaspoon salt
- 1 tablespoon olive oil
- 1 cup shredded cheddar cheese plus 4 tablespoons for the topping
- 1/2 cup cream
- 1/2 cup milk
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/4 teaspoon cayenne
- 4 ounces chopped green chiles saving 2 tablespoons for the topping
- 2 eggs
- 2 tablespoons queso fresco cheese
- 1/4 cup corn reserved roasted
- 4 tablespoons cheddar cheese reserved
- 2 tablespoons green chiles reserved
- cayenne pepper optional

Nutrition:

1. Calories: 540 calories
2. Carbohydrate: 55 grams
3. Cholesterol: 175 milligrams
4. Fat: 29 grams
5. Fiber: 9 grams
6. Protein: 23 grams
7. SaturatedFat: 14 grams
8. Sodium: 1560 milligrams
9. Sugar: 12 grams

Thank you for visiting our website. Hope you enjoy Mexican Street Corn Pudding above. You can see more 19 mexican street corn pudding recipe Dive into deliciousness! to get more great cooking ideas.