

# Mexican Street Corn Croquettes

Yield: 25 min  
Total Time: 150 min

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

## Ingredients:

- 6 ears corn husks and silk removed
- canola oil
- 2 tablespoons unsalted butter
- 2 tablespoons flour all-purpose
- 1 cup whole milk
- 1/3 cup grated cotija cheese finely
- 2 eggs slighten beaten
- 2 cups panko breadcrumbs
- kosher salt
- freshly ground pepper
- crema Chili-Lime, recipe below
- cilantro chopped, for garnish, optional
- cotija cheese grated, for garnish, optional
- 1/4 cup mayonnaise
- 1/3 cup sour cream
- 1 tablespoon chili sauce sambal
- 1/2 lime juiced
- 1 pinch kosher salt
- 1 pinch sugar
- 1 pinch garlic powder

## Nutrition:

1. Calories: 60 calories
2. Carbohydrate: 4 grams
3. Cholesterol: 25 milligrams
4. Fat: 4.5 grams
5. Protein: 2 grams
6. SaturatedFat: 1.5 grams
7. Sodium: 95 milligrams

8. Sugar: 1 grams

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