

Mexican Street Corn Soup

Yield: 5 min
Total Time: 20 min

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

Ingredients:

- 4 tablespoons butter
- 1 white onion small, chopped
- 1 jalapeno minced
- 5 cloves garlic crushed
- 3 tablespoons flour
- 2 teaspoons ground cumin
- 1 teaspoon chili powder
- 4 cups chicken stock
- 6 cups frozen corn kernels
- 1 tablespoon sugar
- 2 teaspoons salt
- 1 1/2 cups heavy cream half and half, or milk
- 1 cup chopped cilantro freshly
- 1/2 pound bacon cooked and crumbled
- 1/2 cup cotija cheese crumbled
- 1 jalapeno sliced

Nutrition:

1. Calories: 940 calories
2. Carbohydrate: 56 grams
3. Cholesterol: 205 milligrams
4. Fat: 72 grams
5. Fiber: 4 grams
6. Protein: 26 grams
7. SaturatedFat: 36 grams
8. Sodium: 1980 milligrams
9. Sugar: 13 grams

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