

Elote – Mexican Street Corn

Yield: 6 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-vasito-de-elotes-recipe>

Ingredients:

- 6 ears corn husked and all silk removed
- olive oil
- 2 teaspoons chipotle chili powder
- 1/3 cup Cotija cheese ¼ - ,crumbled
- 1/4 cup fresh parsley finely chopped
- sea salt
- 2 limes juiced
- 1 cup heavy cream
- 2 tablespoons sour cream
- 1 lime juiced
- 1/4 teaspoon chipotle chili powder
- 1/4 teaspoon salt

Nutrition:

1. Calories: 250 calories
2. Carbohydrate: 8 grams
3. Cholesterol: 70 milligrams
4. Fat: 24 grams
5. Fiber: 2 grams
6. Protein: 4 grams
7. SaturatedFat: 13 grams
8. Sodium: 350 milligrams
9. Sugar: 1 grams

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