

# Poblano Mexican Street Corn off the Cob

Yield: 4 min  
Total Time: 30 min

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

## Ingredients:

- 3 poblano peppers roasted and diced
- 2 tablespoons unsalted butter room temperature
- 1/4 cup mayo
- 1 teaspoon smoked paprika
- 6 cups frozen corn kernels thawed
- 3 ounces Cotija cheese freshly grated or crumbled
- 1/2 lime
- chopped parsley Handful of freshly of
- salt
- pepper

## Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 51 grams
3. Cholesterol: 40 milligrams
4. Fat: 19 grams
5. Fiber: 5 grams
6. Protein: 14 grams
7. SaturatedFat: 8 grams
8. Sodium: 560 milligrams
9. Sugar: 8 grams

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