



Mexican Street Corn

Ingredients:

3 cups frozen corn
1/2 jalapeño, minced
1/2 red onion, minced
2 tbsp fresh cilantro, minced
1 clove garlic, minced
1 tbsp cream cheese
2 tbsp cream
1 tbsp butter
1 tbsp taco seasoning
1/8-1/4 cup queso fresco
1 lime, juiced

Directions:

In a medium pot over medium-high heat add butter and heat until shimmering. Add onion and jalapeño and taco seasoning to pot and cook until soft and translucent - about 5 minutes. Stir in garlic and cook until fragrant - about 30 seconds.

Lower heat to medium-low and add corn. Cook, stirring frequently until corn is warmed through - about 3 more minutes. Add cream cheese and cream. Cook over medium heat for 2 more minutes, stirring frequently.

Remove from heat and gently fold in cilantro, lime juice and queso fresco. Serve warm or cold as a salad.