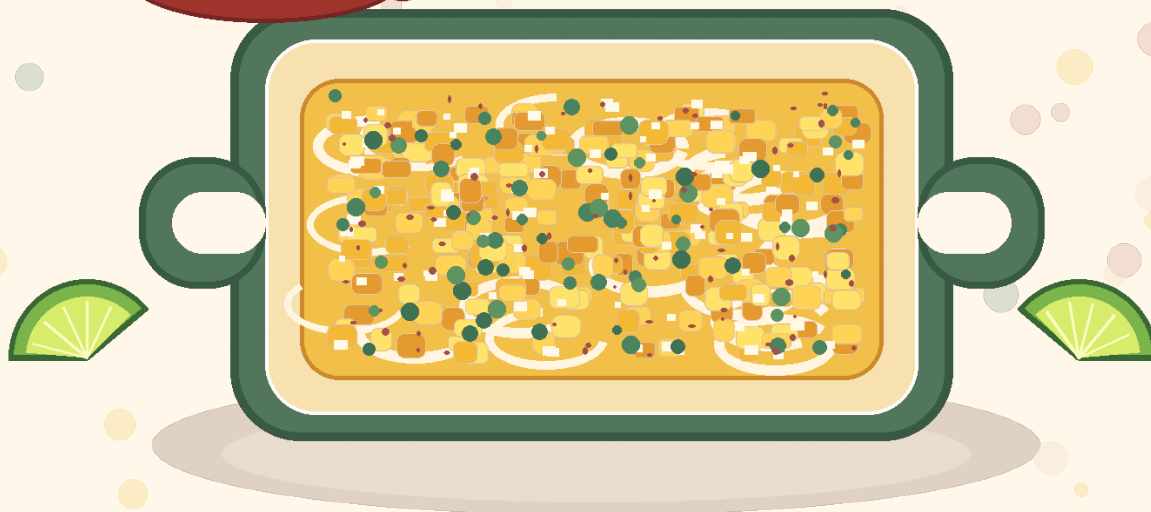


Mexican Street Corn

Casserole Recipe Card

Creamy • Cheesy

Elote-inspired side dish



Mexican Street Corn Casserole

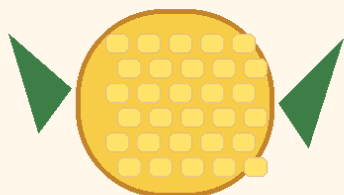
A creamy, cheesy, elote-inspired baked side dish with sweet corn, lime, chili seasoning, cotija, and cilantro.

Prep
15 min

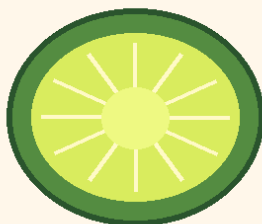
Cook
25 min

Total
40 min

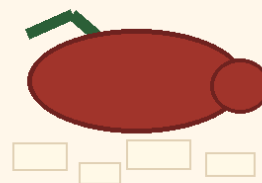
Serves
8



Sweet Corn
Fresh, frozen, or canned



Bright Lime
Balances the rich sauce



Chile + Cotija
Classic elote flavor

This recipe turns the familiar flavors of Mexican street corn into a warm, scoopable casserole. It works well for taco night, grilled meats, potlucks, barbecue plates, or any meal that needs a flavorful corn side dish.

Recipe Details

Yield 1 casserole	Dish 8 x 8 in	Oven 375°F	Temp 190°C
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Ingredients

Ingredient	U.S. Amount	Metric Amount
Corn kernels, fresh, frozen, or canned and drained	6 cups	about 900 g
Unsalted butter	2 tablespoons	28 g
Mayonnaise	1/2 cup	115 g
Sour cream or Mexican crema	1/2 cup	120 g
Cream cheese, softened	2 ounces	57 g
Fresh lime juice	2 tablespoons	30 ml
Lime zest	1 teaspoon	about 2 g
Garlic, minced	2 cloves	about 6 g
Chili powder	1 1/2 teaspoons	4 g
Smoked paprika	1 teaspoon	2 g
Ground cumin	1/2 teaspoon	1 g
Kosher salt	3/4 teaspoon	4 g
Black pepper	1/4 teaspoon	1 g
Jalapeno, seeded and finely diced, optional	1 small	about 30 g
Cotija cheese, crumbled and divided	3/4 cup	about 85 g
Monterey Jack cheese, shredded	1 cup	about 115 g
Fresh cilantro, chopped and divided	1/3 cup	about 12 g
Tajin or extra chili powder, for garnish	1/2 teaspoon	about 1 g
Lime wedges, for serving	1 lime	1 lime

Ingredient note: Use well-drained corn so the casserole stays creamy rather than watery. Cotija gives the most traditional salty finish, but feta can be used if cotija is not available.

Instructions

1. Preheat the oven to 375°F / 190°C. Lightly grease an 8-by-8-inch or 9-by-9-inch baking dish.
2. Prepare the corn. If using frozen corn, thaw and pat dry. If using canned corn, drain well. If using fresh corn, cut the kernels from the cobs.
3. Melt the butter in a large skillet over medium-high heat. Add the corn and cook for 5 to 7 minutes, stirring occasionally, until some kernels are lightly browned. This step adds flavor but may be skipped.
4. In a large bowl, mix the mayonnaise, sour cream, cream cheese, lime juice, lime zest, garlic, chili powder, smoked paprika, cumin, salt, and black pepper until mostly smooth.
5. Add the corn, jalapeno if using, 1/2 cup cotija cheese, Monterey Jack cheese, and 1/4 cup cilantro. Stir until evenly combined.
6. Spread the mixture into the prepared baking dish. Sprinkle the remaining 1/4 cup cotija cheese over the top.
7. Bake for 22 to 25 minutes, or until hot, bubbling around the edges, and lightly golden on top.
8. Let rest for 5 minutes. Garnish with the remaining cilantro and Tajin or extra chili powder. Serve warm with lime wedges.

Helpful Tips

Dry the corn	Thawed frozen corn and canned corn should be patted dry so the sauce does not thin out in the oven.
Char for flavor	Browning the corn in butter gives the casserole a deeper, roasted flavor closer to grilled street corn.
Use lime	Lime juice keeps the rich sauce balanced and bright. Add a little more after baking if needed.
Control heat	Leave out the jalapeno for mild flavor, or add extra jalapeno, cayenne, or hot sauce for more heat.



Notes and Variations

Spicy version	Add another jalapeno, a pinch of cayenne, or a few dashes of hot sauce.
Extra cheesy version	Increase Monterey Jack to 1 1/2 cups / 170 g and broil briefly at the end.
Lighter version	Replace half the mayonnaise with plain Greek yogurt. The flavor will be tangier and less rich.
Crunchy topping	Add 1/2 cup / 35 g crushed tortilla chips during the last 5 minutes of baking.
Main dish option	Stir in 2 cups / about 280 g cooked shredded chicken or 1 1/2 cups / about 250 g drained black beans.

Make Ahead and Storage

Assemble the casserole up to 1 day ahead, cover, and refrigerate. Bake from cold and add 5 to 8 minutes to the baking time. Add cilantro, Tajin, and lime just before serving.

Store leftovers in an airtight container in the refrigerator for 3 to 4 days. Reheat in the microwave or in a covered baking dish at 325°F / 165°C until warmed through. Freezing is not recommended because the creamy sauce may separate after thawing.

FAQ

Can I use canned corn?	Yes. Drain canned corn very well before using it and pat it dry if it seems wet.
Can I use frozen corn?	Yes. Thaw frozen corn first, then pat it dry before adding it to the casserole.
Is this recipe spicy?	It is mildly warm, not very spicy. Leave out the jalapeno for a mild version.
Can I double the recipe?	Yes. Use a 9-by-13-inch baking dish and bake for about 30 to 35 minutes, or until hot and bubbling.
What goes well with it?	Serve it with tacos, fajitas, grilled chicken, steak, burgers, barbecue, enchiladas, rice, beans, or salad.

Nutrition Estimate

Approximate nutrition per serving, based on 8 servings: 285 calories, 8 g protein, 28 g carbohydrates, 17 g fat, 3 g fiber, and 470 mg sodium. Values vary by ingredients used.