

Mexican Street Corn Casserole

Mexican Street Corn Casserole is a really easy side dish that's whipped up in no time at all!

prep time: 5 MINS *cook time: 40 MINS* *total time: 45 MINS*

Servings: 10 servings



5 from 23 votes

INGREDIENTS

- 40 oz bag frozen corn - thawed, or not thawed (see notes)
- 2/3 cup mayonnaise
- 2/3 cup sour cream - full fat or light is fine
- 2 teaspoons chili powder - divided
- 3/4 teaspoon garlic powder
- 1/2 teaspoon salt
- 6 oz queso fresco - crumbled and divided
- 3 tablespoons cilantro - chopped
- fresh limes - optional, for spritzing at the end if desired, see notes

EQUIPMENT

- [13"x9" glass baking pan](#)

INSTRUCTIONS

- 1 Preheat oven to 350°F. Spray a 13x9 with nonstick spray.
- 2 In a large bowl stir the corn (can keep frozen or thaw it), Mayo, sour cream, 1 ½ tsp chili powder, garlic powder, salt, and 4 oz of the queso fresco.
- 3 Pour in the pan, sprinkle the remaining chili powder on top and bake for 35-45 mins or until heated through and bubbly on the edges. Remove and top with the remaining cheese and cilantro. Serve warm.

NOTES

Corn: You can thaw the corn or bake it frozen (I didn't notice a difference when I did it both ways). When frozen it'll bake longer, around 40-45 minutes. Feel free to use fresh corn off the cob as well.

Lime: Can add some lime juice and lime zest to the top if you'd like a punch of lime flavor!

If you make this recipe and love it, I would be so grateful if you come back to saltandbaker.com to leave a rating and review. Thank you! 

NUTRITION

calories: 295kcal (15%), carbohydrates: 28g (9%), protein: 7g (14%), fat: 19g (29%), saturated fat: 6g (30%), cholesterol: 26mg (9%), sodium: 364mg (15%), potassium: 385mg (11%), fiber: 3g (12%), sugar: 1g (1%), vitamin a: 369IU (7%), vitamin c: 8mg (10%), calcium: 120mg (12%), iron: 1mg (6%)