

MEXICAN STREET CORN CUPS

ESQUITES

A warm, creamy, zesty cup of sweet corn inspired by the flavours of Mexico!



COME
EXPLORE
TASTE
TOGETHER

INGREDIENTS

-  3 cups corn (fresh, frozen or canned)
-  2 tbsp mayonnaise
-  2 tbsp sour cream or Greek yogurt
-  1/3 cup crumbled cotija cheese (or feta)
-  1 tbsp lime juice
-  1/2 tsp chili powder (plus more for topping)
-  1/4 tsp garlic powder
-  Salt to taste
-  Fresh cilantro, chopped (for topping)

HOW TO MAKE IT

- 1 COOK THE CORN:**
If using fresh, grill or sauté until tender. If using frozen or canned, heat and drain well.
- 2 MIX IT UP:**
In a bowl, stir together mayo, sour cream, lime juice, chili powder, garlic powder, and a pinch of salt.
- 3 COMBINE:**
Add the warm corn and cotija cheese. Stir until everything is coated and creamy.
- 4 SERVE:**
Spoon into cups and top with more cheese, a sprinkle of chili powder, and fresh cilantro. Add a lime wedge and enjoy!

MAKE IT YOURS!

- Add chopped jalapeños for a spicy kick!
- Swap mayo for Greek yogurt for a lighter version.
- Try it with vegan mayo and skip the cheese!

DID YOU KNOW?

Esquites means "little ears" in Spanish! It's a popular street food in Mexico, full of bold flavours and fun.

PERFECT FOR...



NO KITCHEN



QUICK & EASY



SHARING



ALL AGES

PASSPORT STAMP



COUNTRY:

MEXICO



DISH:

ESQUITES

The smell of grilled corn, lime, and spices fills the air as families gather and share at the market. ¡Qué rico!

