

INGREDIENTS

- 2 (15.5 ounce) cans low-sodium whole kernel corn, drained
- 1/2 cup low-fat mayonnaise, or to taste
- 1/2 cup grated Parmesan cheese, or to taste
- 1 teaspoon chili powder
- 1 teaspoon paprika
- ½ teaspoon ground cumin
- ½ teaspoon garlic powder
- 1/4 teaspoon salt
- 2/3 cup plain Greek yogurt, for garnish (optional)
- 2 tablespoons lime juice, or more to taste

Elote (Mexican Corn in a Cup)

TIME: 20 MINUTES

SERVINGS: 4



Adapted from: [allrecipes.com](https://www.allrecipes.com)



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PROCEDURE

Elote (Mexican Corn in a Cup)

1. Heat corn in a skillet over medium heat until steaming, about 5 minutes. Remove from heat and drain any excess water that may have accumulated.
2. Place the corn in a bowl. Add 1/2 cup mayonnaise, 1/2 cup Parmesan cheese, 1 teaspoon chili powder, 1 teaspoon paprika, 1/2 teaspoon ground cumin, 1/2 teaspoon garlic powder, and 1/4 teaspoon salt. Garnish with a dollop of plain Greek yogurt. Squeeze lime juice on top.

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