

Helergon Kitchen

Mexican Street Corn and Shrimp

10 min Prep time	**15 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**Mexican** Cuisine

Ingredients

Main Ingredients

- [ ] 2 ears fresh corn, kernels removed (about 2 cups)
- [ ] 1 lb large shrimp, peeled and deveined
- [ ] 2 tbsp unsalted butter
- [ ] 1 tsp smoked paprika
- [ ] 1/2 tsp chili powder
- [ ] 1/4 cup Mexican crema or mayo mixed with lime
- [ ] 2 tbsp fresh lime juice
- [ ] 1/3 cup crumbled Cotija cheese
- [ ] 2 tbsp chopped cilantro
- [ ] Salt and pepper to taste

Instructions

1. Heat a large skillet over medium-high heat and melt the butter until it foams.
2. Add the corn kernels, season with smoked paprika, chili powder, salt, and pepper; sauté for 4-5 minutes until they turn golden and slightly charred.
3. Push the corn to one side, then add the shrimp in a single layer; season shrimp with a pinch of salt and pepper and cook for 2-3 minutes per side until pink and just cooked through.
4. Stir the shrimp and corn together, then drizzle the crema-lime mixture over the top, tossing gently to coat everything evenly.
5. Remove from heat, sprinkle with Cotija cheese, fresh cilantro, and a final squeeze of lime. Serve immediately.

Nutrition per serving

320 kcal	20 g	28 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like extra smokiness, add a few drops of liquid smoke to the butter.
- For a creamier texture, increase the crema by one tablespoon.
- Feel free to add a handful of diced red bell pepper for color and crunch.