Treasure Barrel

Mexican Street Corn and Shrimp

A comforting mix of sweet corn, smoky spices, and succulent shrimp—quick, flavorful, and perfect for any

15 min	20 min	35 min	4	Easy	Mexican
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Main Ingredients

- [ ] 4 ears fresh corn, kernels removed
- [ ] 1 lb large shrimp, peeled and deveined
- [ ] 2 tbsp butter
- [ ] 1 tbsp olive oil
- [ ] 1/2 cup mayonnaise
- [ ] 1/3 cup crumbled Cotija cheese
- [ ] 1 tsp chili powder
- [ ] 1 tsp smoked paprika
- [ ] 2 tbsp fresh lime juice
- [ ] 2 tbsp chopped cilantro
- [ ] Salt and pepper to taste

Instructions

1. Grill the corn cobs on medium-high heat until kernels are lightly charred, about 5 minutes; then slice the kernels off the cob.
2. Pat the shrimp dry, season with salt, pepper, and half the chili powder, then sear in a hot skillet with butter and olive oil for 2-3 minutes per side until pink.
3. Remove shrimp and set aside. In the same pan, add a touch more butter and toss the corn kernels, letting them soak up the buttery flavor for 3 minutes.
4. Stir in the remaining chili powder, smoked paprika, and lime juice; fold in mayonnaise and Cotija, then return shrimp to the pan and coat everything gently.
5. Finish with fresh cilantro and an extra squeeze of lime if desired; serve hot, perhaps alongside corn salad.

Nutrition per serving

420 kcal	26 g	30 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-cook the shrimp; they become rubbery fast.
- If using frozen corn, fully thaw and dry to avoid sogginess.
- Adjust chili powder to match your personal heat tolerance.