

Plate Dream

Mexican Street Corn and Shrimp

15 min Prep time	**12 min** Cook time	**27 min** Total time
4 Servings	**Easy** Difficulty	**Mexican** Cuisine

Ingredients

Main Ingredients

- [ ] 4 ears fresh corn, kernels removed
- [ ] 1 lb large shrimp, peeled and deveined
- [ ] 2 tbsp butter
- [ ] 1 tsp smoked paprika
- [ ] Juice of 1 lime
- [ ] 1/4 cup crumbled Cotija cheese
- [ ] 2 tbsp chopped cilantro
- [ ] Salt and pepper to taste

Optional Toppings

- [ ] 1 tbsp mayo or Greek yogurt
- [ ] Extra lime wedges for serving

Instructions

1. Heat a large cast-iron skillet over medium-high heat; add 1 tbsp butter and let it melt, watching it turn a light amber.
2. Add the shrimp in a single layer, season with salt, pepper, and smoked paprika; sauté 2-3 minutes per side until pink, then remove and set aside.
3. In the same skillet, add the remaining butter and toss in the corn kernels; cook for 3-4 minutes, stirring, until they are lightly charred.
4. Return the shrimp to the pan, drizzle lime juice over everything, and give a quick toss to combine flavors.
5. Remove from heat, sprinkle crumbled Cotija and chopped cilantro; if you like, dollop a spoonful of mayo for extra creaminess.
6. Serve immediately with extra lime wedges on the side, enjoying the warm, smoky aroma.

Nutrition per serving

380 kcal	28 g	30 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you love a touch of sweetness, stir in a pinch of sugar when cooking the corn.
- The shrimp-corn soup uses many of the same flavors for a comforting broth.
- For a richer sauce, finish with a splash of heavy cream just before plating.