

Foodnity Recipes

Mexican Street Corn Deviled Eggs

15 min Prep time	**12 min** Cook time	**27 min** Total time
6 Servings	**Easy** Difficulty	**Mexican-American** Cuisine

Ingredients

Main Ingredients

- [ ] 6 large eggs, hard-boiled
- [ ] 1/2 cup fresh or frozen corn kernels
- [ ] 3 tbsp mayonnaise
- [ ] 1 tsp lime zest
- [ ] 1 tbsp lime juice
- [ ] 1 tsp chili powder, plus more for garnish
- [ ] 2 tbsp chopped cilantro
- [ ] Salt and pepper to taste

Optional Garnish

- [ ] Crumbled cotija cheese
- [ ] Extra cilantro leaves

Instructions

1. Place the eggs in a saucepan, cover with water, bring to a boil, then turn off the heat and let sit 10 minutes.
2. Transfer the eggs to an ice bath, peel, slice each egg in half lengthwise, and gently scoop out the yolks into a bowl.
3. Mash the yolks with mayonnaise, lime zest, lime juice, chili powder, and a pinch of salt and pepper until smooth.
4. Fold in the corn kernels and chopped cilantro, tasting and adjusting seasoning as needed.
5. Pipe or spoon the mixture back into the egg white halves, sprinkle with extra chili powder, cotija, and cilantro leaves, then serve.

Nutrition per serving

140 kcal	6 g	8 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Keep the yolk mixture chilled until ready to fill the whites.
- If you prefer a spicier bite, add a dash of hot sauce or minced jalapeño.
- For a richer texture, substitute half the mayo with sour cream.