

SIDE DISH

Skillet Corn Cakes

6 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
20 min	10 min	10 min	4	\$2.79	853 kcal



Skillet Corn Cakes might be a good recipe to expand your side dish repertoire. This lacto ovo vegetarian recipe serves 4 and costs \$2.79 per serving. One serving contains 853 calories, 10g of protein, and 60g of fat. 1 person were impressed by this recipe.

Ingredients

- ☐ 1 avocado, halved, pitted, peeled and diced

☐ ¼ cup flour

☐ ¾ cup coarsely chopped fresh cilantro leaves

☐ 1 teaspoon ground cumin

☐ 1 Juice of lime

☐ ½ cup diced mango

☐ ½ onion, coarsely chopped

☐ 1 teaspoon salt
- ☐ 3 cups fresh or frozen corn off the cob

☐ 2 tablespoons chopped fresh cilantro

☐ 2 cloves garlic, smashed and quartered

☐ ½ jalapeno, coarsely chopped with seeds

☐ 1 Zest and juice of lime

☐ 1 cup masa harina

☐ 2 tablespoons minced onion

☐ 2 teaspoons minced Serrano chile

☐ 1/3 cup sugar

☐ 8 ounces to 8 tomatillos, husked and coarsely chopped (about

☐ ½ cup diced tomatoes

☐ 1 cup unsalted butter , softened

☐ 1 tablespoon unsalted butter, for greasing skillet

EQUIPMENT Food processor, Bowl, Frying pan, Blender

Method

- 1 Add 2 cups of the corn to a food processor and puree.
- 2 Combine the pureed corn with the softened butter, sugar, and salt.
- 3 Mix well.
- 4 Stir in the masa harina, and flour, and mix until blended. Fold in the remaining corn kernels.
- 5 In a large cast iron skillet, heat 1 tablespoon butter over medium-high heat. Drop 1/2 cup portions of the batter into the hot skillet forming patties. Cook until the cakes are golden brown on one side, and flip over. Continue cooking until the cakes are cooked through and golden brown on both sides.
- 6 Serve the corn cakes as they are, or adorned with shredded cabbage, tomatillo guacamole, sour cream, and mango salsa.
- 7 Combine the tomatillos, cilantro, avocado, onion, jalapeno, garlic, lime juice, cumin, and salt in a food processor or blender and pulse until combined.
- 8 Combine the mango, tomatoes, minced onion, cilantro, chile, lime zest, and lime juice in a small bowl. Allow the flavors to macerate.
- 9 Serve as a garnish for the cumin seared scallop tacos.
- 10 Add 1/2 cup cooked and crumbled bacon to the batter just before cooking.
- 11 Add 1/4 cup chopped green chiles to the batter just before cooking.
- 12 Add 2 teaspoons ground cumin to the batter just before cooking.

Nutrition per serving

853

KCAL

10 g

PROTEIN

60 g

FAT

80 g

CARBS

Saturated Fat	32.7 g · 204% of daily needs
Fibre	9.9 g · 39% of daily needs
Sugar	30.6 g · 34% of daily needs
Sodium	615 mg · 27% of daily needs
Cholesterol	130 mg · 43% of daily needs
Vitamin C	38.9 mg · 47% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/skillet-corn-cakes-148355