

## These Elote Steak Wraps Are the Ultimate Summer Grilled Meal

4 ears of corn, husks removed



**TIME**  
**5 min**

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**ChefManiac**

### INGREDIENTS

1 lb flank steak  
2 tbsp olive oil  
1 tsp cumin  
1 tsp chili powder  
Salt and pepper to taste  
4 ears of corn, husks removed  
1/2 cup mayonnaise  
1/2 cup sour cream  
1/2 cup cotija cheese, crumbled  
1/4 cup fresh cilantro, chopped  
1 lime, cut into wedges  
4 large flour tortillas

#### Ingredient Notes & Swaps:

**Flank Steak:** You can substitute with skirt steak or flat iron steak. Just slice thinly across the grain.

**Cotija Cheese:** Feta is a solid backup if you can't find cotija.

**Corn:** Fresh is best, but frozen corn kernels grilled in a cast iron skillet work in a pinch.

**Tortillas:** Go flour for pliability, or switch to grilled naan or lettuce wraps for a low-carb option.

Want a spicy kick? Add chili flakes or diced jalapeños to the corn mix.

Instructions:

Preheat the grill to medium-high heat.

Season the steak: Rub flank steak with olive oil, cumin, chili powder, salt, and pepper.

Grill the steak: Cook for 4-5 minutes per side until medium-rare or desired doneness. Rest 5 minutes, then slice thinly against the grain.

Grill the corn: While steak rests, grill corn until slightly charred all over, about 10 minutes.

Mix elote filling: In a bowl, combine mayo, sour cream, cotija, and cilantro. Cut grilled corn off the cob and stir into the mixture.

Warm tortillas: Toss tortillas on the grill for 30 seconds per side until lightly charred and flexible.

Assemble wraps: Spread elote mix over each tortilla. Top with sliced steak and a squeeze of fresh lime.

Wrap and serve: Roll tightly and slice in half if desired. Serve immediately.

Tips for Success:

Rest the steak: Always let the meat sit for a few minutes before slicing to lock in juices.

Char the corn well: Those caramelized spots give it true elote flavor.

Don't overfill: Keep it easy to roll and handle by layering modestly.

Meal prep tip: Make the corn mix and grill the steak ahead of time. Assemble wraps when ready to eat.

Serving Suggestions & Pairings:

Pair with Crockpot Nacho Dip for a creamy, cheesy snack.

Add Sheet Pan Quesadillas to your wrap bar.

## DIRECTIONS

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2. Season the steak: Rub flank steak with olive oil, cumin, chili powder, salt, and pepper.
3. Grill the steak: Cook for 4-5 minutes per side until medium-rare or desired doneness. Rest 5 minutes, then slice thinly against the grain.
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9. Tips for Success: Rest the steak: Always let the meat sit for a few minutes before slicing to lock in juices.
10. Char the corn well: Those caramelized spots give it true elote flavor.
11. Don't overfill: Keep it easy to roll and handle by layering modestly.
12. Meal prep tip: Make the corn mix and grill the steak ahead of time. Assemble wraps when ready to eat.
13. Serving Suggestions & Pairings: Make it a full meal with sides and drinks that match the smoky-spicy vibe:
14. Pair with : Crockpot Nacho Dip for a creamy, cheesy snack.

15. Add : Sheet Pan Quesadillas to your wrap bar.
16. Load up a tray of : Totchos for the ultimate shareable side.
17. Sip on : Blueberry Lemonade for a bright, fruity balance.
18. Craving something crunchy and fun? Whip up Dorito Casserole on the side.
19. Storage & Leftovers: Fridge: Store leftover steak and elote mix separately in airtight containers for up to 3 days.
20. Reheat steak gently in a skillet before assembling wraps.
21. No wrap? Serve steak and corn mix over rice bowls or chopped salads.
22. More Recipes You'll Love: Crockpot Nacho Dip - Always a hit with tortilla-based meals.
23. Sheet : Pan Quesadillas - For fast, melty add-ons.
24. Totchos - Crispy, loaded tater tot perfection.
25. Blueberry : Lemonade - A cool drink with a sweet citrus edge.

## SWAPS & NOTES

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/these-elote-steak-wraps-are-the-ultimate-summer-grilled-meal/>