



Mexican Street Corn

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This Mexican street corn is bright, fresh, and perfect for a summer backyard picnic. (yields: 8 servings)

Ingredients:

- 8 small ears of corn with husks
 - 2 Tbsp. avocado oil or canola oil
 - 1 tsp. chili powder
 - 1/4 tsp. cayenne pepper (optional)
 - 1/8 tsp. salt
 - 3/4 c. crumbled Cotija cheese (3 oz.)
 - 1/4 c. snipped fresh cilantro
 - 1 tsp. lime zest (optional)
 - 1 lime, cut into wedges
1. Peel back corn husks, but do not remove. Remove silks; rinse corn. Fold husks back around corn. Tie husk tops with 100% cotton kitchen string to secure. Soak corn in enough water to cover for 1 - 2 hours; drain.
 2. Grill corn, covered, over medium 30 - 35 minutes or until kernels are tender, turning once. Remove string and pull back husks. Tie husks with string to hold open.
 3. Place corn on a platter and brush with oil. In a small bowl combine chili powder, cayenne pepper (if desired), and salt; sprinkle over corn. Top with cheese, cilantro, and, if desired, lime zest. Serve with lime wedges.

Recipe from: EatingWell.com



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