



## MEXICAN STREET CORN ON THE COB

June 11

National Corn on the Cob Day

### INGREDIENTS

- 8 Ears Corn On The Cob, husked, medium size, 5 to 6-inch length
- 1 Tablespoon Vegetable Oil
- ½ Cup Mayonnaise
- ½ Cup Mexican Crema or Sour Cream
- 2 Tablespoons Lime Juice
- ½ Cup Cotija Cheese (finely grated)
- 1 Teaspoon Chili Powder
- ¼ Cup Cilantro Leaves (chopped)

### DIRECTIONS

1. Preheat a grill to medium heat. Brush the oil over the corn cobs.
2. Grill the corn for 8-10 minutes, turning occasionally until cooked through.
3. While the corn is cooking, whisk together the mayonnaise, crema and lime juice in a small bowl.
4. Let the corn cool for 5 minutes. Brush the mayonnaise mixture all over the corn.
5. Sprinkle the cotija cheese, chili powder and cilantro leaves over the corn, then serve.

### MEAL PATTERN CONTRIBUTION

 Vegetable

### MEAL TYPE

 Snack

### YIELD

8 Corn Cobs

### PORTION SIZES

Toddler	Preschool	School Age	Adult
1 Corn Cob	1 Corn Cob	1½ Corn Cobs	1 Corn Cob