

Grilled Corn with Crunchy TOSTITOS®

Ingredients

- 1 bag TOSTITOS® Original Restaurant Style
- Leftover ears sweet corn

Per corn ear:

- 1 skewer
- 2 oz. mayo
- 1 oz. cotija cheese, crumbled
- 1 teaspoon chile lime seasoning
- 1 lime squeeze
- Drizzle of hot sauce
- Salt and pepper to taste



PREP
TIME
30 mins



COOK
TIME
-



TOTAL
TIME
-



SERVING
6

How to make it

1. Crush Tostitos® chips with a rolling pin or by hand. Pull out larger pieces for topping and place remaining in a shallow bowl.
2. Skewer the corn and grill on high until heated through and charred.
3. Remove from heat and allow to cool to the touch.
4. Spread mayo on one side of the corn then dip into the crushed Tostitos®.
5. Drizzle with hot sauce then sprinkle cotija (yes, what the clouds of heaven are made of).
6. Add a squeeze of lime, and a pinch of salt, pepper and chile lime seasoning. #Done

Made with