

TOSTITOS® Mexican Street Corn

Ingredients

- 4 Ears Fresh Corn, Shucked
- ¼ Cup Mayonnaise
- ¼ Cup Mexican Crema
- Salt to taste
- ½ Cup Cotija Cheese, Crumbled
- ¼ Cup TOSTITOS® Toppers™ Fire Roasted Red Chili Pepper Sauce
- 1 Tablespoon Cilantro, Chopped
- 1 Lime (Sliced in Wedges)
- 1 Bag TOSTITOS® Crispy Rounds

How to make it

1. Grill corn until cooked through and charred on all sides.
2. Slice corn kernels from cob with a sharp knife.
3. Stir corn kernels with mayonnaise, Tostitos Toppers™ Fire Roasted Red Chile Sauce and crema. Add salt to taste.
4. Scoop corn into serving dish.
5. Top corn with Cotija cheese. Garnish with cilantro and lime wedges.
6. Serve with your favorite Tostitos® Tortilla Chips.



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

8

Made with