



Mexican-Style Street Corn

PREP TIME: 15 MINUTES | COOK TIME: 15 MINUTES | SERVES: 4

Elote (pronounced eh-loh-teh) is a favorite grilled corn-on-the-cob Mexican street food. Off the cob, it is called *esquites* (pronounced ehs-kee-tehs) and is enjoyed as a vibrant side dish or as a street food snack served in a to-go cup. The dryer the corn, the better and faster the corn will toast.

Ingredients

2 cans (11 oz. each) whole kernel sweet corn	1 large lime (1 tsp. zest and 1 to 2 Tbsp. juice)
1/2 cup finely crumbled cotija or feta cheese	1/4 tsp. kosher salt
1/4 cup plus 1 Tbsp. chopped cilantro, divided	1 Tbsp. vegetable oil
2 Tbsp. mayonnaise	1 1/2 tsp. chili powder
2 Tbsp. sour cream	

Instructions

1. Drain corn and pat very dry with paper towels; set aside. Reserve 1 Tbsp. cheese for topping; set aside. In a large heat proof bowl, combine remaining cheese, 1/4 cup cilantro, mayonnaise, sour cream, lime zest, lime juice and salt; set aside.
2. Heat oil in a large non-stick or cast-iron skillet over medium-high heat until shimmering. Add dry corn; cook 5 minutes without stirring. Stir; cook 5 to 6 minutes, stirring occasionally, until toasted. Add chili powder; cook 30 seconds, stirring constantly.
3. Toss hot corn with sauce in bowl. Garnish with reserved 1 Tbsp. cheese and remaining 1 Tbsp. cilantro.

Variations: Prepare as recipe directs, except:

For **Spicy Mexican-Style Street Corn**, add 1 to 3 tsp. finely diced, seeded jalapeño pepper to cheese sauce in Step 1.

For **Vegan Mexican-Style Street Corn**, omit cheese, mayonnaise, and sour cream (or replace with your favorite vegan-friendly alternatives), combining only the cilantro, lime juice, lime zest and salt in the bowl in Step 1.

For **Vegetarian Non-Creamy Style Street Corn**, sprinkle with the cheese but leave out the mayo and sour cream.