



## **Mexican Street Corn (serves 4)**

4 ears of corn, husks removed

2 tablespoons of olive oil

1/2 cup mayonnaise

1/2 cup shredded parmesan cheese

2 teaspoons of garlic powder

1/3 teaspoon of fine sea salt

Juice and zest of 1 lime

1/2 teaspoon chili powder

### **Directions**

Heat skillet with olive oil until a LIGHT smoke starts

Place the corn in the skillet for roughly 4-5 minutes, turning the cobs 1/4 turn every 2-3 minutes until kernels start to brown.

Mix together the garlic powder, salt, lime juice, zest, cilantro, cheese and chili powder/

Remove corn from skillet and coat each ear with mayo.

Generously top each corn cob with the cheese mixture. Place corn back in the skillet to melt cheese.

Enjoy!