



Grilled Mexican Street Corn (Elotes) Recipe

Serves: 4

Ingredients

- 1/4 cup mayonnaise
- 1/2 cup finely crumbled cotija
- 1/2 teaspoon ancho or guajillo chili powder, plus more for serving
- 1/4 cup finely chopped cilantro leaves and tender stems
- 4 ears shucked corn
- 1 lime, cut into wedges

Directions

1. Grill corn rotating occasionally, until cooked through and charred in spots on all sides, about 8 minutes total.
2. Evenly coat corn on all sides with mayo.
3. Cover with crumbled cotija.
4. Sprinkle with chili powder.
5. Finish with lime juice and enjoy!