

# Grilled Corn with Crunchy TOSTITOS®

## INGREDIENTS

- 1 bag TOSTITOS® Original Restaurant Style
- Leftover ears sweet corn
- [title]Per corn ear:
  - 1 skewer
  - 2 oz mayo
  - 1 oz cotija cheese, crumbled
  - 1 tsp chile lime seasoning
  - 1 lime squeeze
  - Drizzle of hot sauce
  - Salt and pepper to taste

## HOW TO MAKE

### DIRECTIONS

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



PREP TIME  
**10min**



COOK TIME  
**5min**



SERVES  
**1**

## FEATURING

