



# TOSTITOS® Mexican Street Corn

## INGREDIENTS

- 4 ears fresh corn, shucked
- 1/4 cup mayonnaise
- 1/4 cup Mexican crema
- Salt to taste
- 1/2 cup cotija cheese, crumbled
- 1/4 cup TOSTITOS® Toppers™ Fire Roasted Red Chili Pepper Sauce
- 1 tbsp cilantro, chopped
- 1 lime (sliced in wedges)
- 1 bag TOSTITOS® Crispy Rounds



PREP  
TIME

10min



COOK  
TIME

10min



SERVES

8

## FEATURING



## HOW TO MAKE

### DIRECTIONS

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