

CHEETOS® FLAMIN' HOT® Corn Ribs

Ingredients

- 2 cups CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks, finely crushed
- 3 corn cobs
- 4 tbsp + 2 tbsp butter, melted
- 1/2 tsp chipotle chile powder
- 1 tsp chili powder
- 1 tsp smoked paprika
- 1 tsp + 1/4 tsp garlic powder
- 1/2 tsp + 1/2 tsp kosher salt
- 1/4 cup mayo
- 3/4 cup sour cream
- 2-3 cloves garlic
- 3 tbsp lime juice
- 1/4 cup chopped + garnish cilantro
- 1/4 tsp cumin
- 1/4 tsp coriander
- 2 tbsp Cotija cheese

How to make it

1. Carefully slice the corn cobs lengthwise, into halves, then again to create 4 individual sections per cob. (You can place a dish towel between the corn and the cutting board to help prevent the corn from slipping, or cut the cobs in half so that they are smaller and more easier to manage pieces).
2. Combine the melted butter with the chipotle chile powder, chili powder, smoked paprika, 1 tsp of garlic powder, and 1/2 tsp kosher salt.
3. Air fry at 375°F in batches for approximately 10 minutes, or until the cob begins to curl and the kernels have lightly charred.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	20 min	35 min	4-6

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4. Meanwhile, finely crush the CHEETOS® and place into a wide bowl or shallow dish.
5. Once the ribs are cooked, immediately remove from the air fryer, brush lightly with the remaining melted butter, and toss in the crushed CHEETOS® to coat.
6. (Optional) To make the dipping sauce:
Combine the mayo, sour cream, garlic cloves, lime juice, 1/4 cup chopped cilantro, cumin, coriander, 1/4 tsp garlic powder and 1/2 tsp salt in a blender. Blend until smooth.
7. To Serve: Arrange the cooked corn ribs onto a serving plate, then drizzle with the cilantro lime sauce, and sprinkle with Cotija cheese, extra crushed CHEETOS®, and fresh sprigs of cilantro. Pour the rest of the sauce into a small bowl for dipping, and enjoy!