

Grilled Corn with Crunchy TOSTITOS®

Ingredients

- 1 bag TOSTITOS® Original Restaurant Style
- Leftover ears sweet corn

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 it

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



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	5 min	15 min	1

Made with



TOSTITOS® Original Restaurant Style