



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	8

Made with

# 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

## How to make it

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



**TOSTITOS® Toppers™ Fire Roasted Red Chili Pepper Sauce**