



PREP TIME

**30**  
mins



SERVES

**6**

# 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 teaspoon chile lime seasoning
- 1 lime squeeze
- Drizzle of hot sauce
- Salt and pepper to taste

## FEATURING



## 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