



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



PREP TIME

30
mins



SERVES

6

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