



TOSTITOS® Mexican Street Corn

INGREDIENTS

- 4 Ears Fresh Corn, Shucked
- ¼ Cup Mayonnaise
- ¼ Cup Mexican Crema
- Salt to taste
- ½ Cup Cotija Cheese, Crumbled
- ¼ Cup TOSTITOS® Toppers™ Fire Roasted Red Chili Pepper Sauce
- 1 Tablespoon Cilantro, Chopped
- 1 Lime (Sliced in Wedges)
- 1 Bag TOSTITOS® Crispy Rounds



SERVES

8

FEATURING



HOW TO MAKE

DIRECTIONS

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