

MEXICAN STREET CORN



PREP & COOK TIME

25m



SERVES

6



INGREDIENTS

- 6 corn cobs
- 2 tbs olive oil
- 1/2 tsp smoked paprika
- Chilli flakes or hot sauce, to taste
- 2 tbs parmesan cheese, grated
- 2 tbs coriander stalks and leaves, finely chopped
- 1 lime, cut into wedges

METHOD

1. Heat a BBQ, griddle pan or fry pan until very hot
2. If the corn cobs are in their green skins, pull it back but leave attached to make handle. Remove corn silks
3. Cook corn cobs on high heat, turning often, until lightly charred all over (10-15min)
4. Mix together the olive oil, smoked paprika and chilli flakes
5. Once the corn is cooked, brush with the oil mixture, sprinkle with parmesan and coriander. Serve with lime wedges