Esquites - Mexican Street Corn

Description

mmmm good



Summary

Yield: 4
Prep Time: 20 minutes
Category: Vegetables
Cuisine: Mexican
Tags: Football Alan Corn

Ingredients

- 2 tbsp vegetable oil
- 3 cup corn kernels fresh or frozen
- 2 tbsp Mayonaisse
- 2 oz feta or cojita cheese finely grated
- 1/2 cup fresh cilantro finely chopped
- 1 jalapeno peppers seeded and chopped
- 2 clove garlic minced
- 1 tbsp fresh lime juice
- 1 hot chili flakes to taste
- 2 tbsp butter

Instructions

Heat oil in a large non-stick skillet or wok over high heat until shimmering.

Add corn kernels, season to taste with salt, toss once or twice, and cook without moving until charred on one side, about 2 minutes.

Toss corn, stir, and repeat until charred on second side, about 2 minutes longer.

Continue tossing and charring until well charred all over, about 10 minutes total. Transfer to a large bowl.

Add mayonnaise, cheese, scallions, cilantro, jalapeño, garlic, lime juice, butter and chili powder and toss to combine.

Taste and adjust seasoning with salt and more chili powder to taste.

Esquites - Mexican Street Corn

Serve immediately.