

Mexican Street Corn

Oscar · 29/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

6

Description

This Mexican street corn recipe is made by flavoring hot corn on the cobs with crumbled cotija cheese fresh cilantro chili powder and lime juice This easy recipe roasts the corn in its husks instead of grilling it

Ingredients

- - 6 ears corn
- unhusked - 6 tablespoons unsalted butter - $\frac{1}{4}$ cup crumbled cotija cheese - $\frac{1}{4}$ cup chopped fresh cilantro - 2 limes
- juiced - 2 teaspoons chili powder

Instructions

1. Gather all ingredients. Preheat the oven to 350 degrees F (175 degrees C). Dotdash Meredith Food Studios Roast corn
2. in husks
3. directly on the oven rack in the preheated oven until tender and cooked through
4. 40 to 45 minutes. Dotdash Meredith Food Studios Peel down husks and rub each ear of corn with 1 tablespoon butter. Dotdash Meredith Food Studios Sprinkle each with cotija cheese
5. cilantro
6. lime juice
7. and chili powder. Dotdash Meredith Food Studios Recipe Tips Dried cilantro can be used instead of fresh and cilantro juice in place of lime juice. You can use a Mexican-style blend
8. Parmesan
9. or Greek feta cheese instead of cotija. You can shave the roasted corn from the cobs
10. mix it with the remaining ingredients
11. and serve it as a dish.