

# Easy Elote Corn

Recipe courtesy of The Produce Moms on behalf of Duda Farm Fresh Foods.

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## **INGREDIENTS** 4 servings

- 1 Dandy Sweet Corn Tray** (4 count)
- 1 lime, juice only** (about 2 tablespoons)
- 1 cup mayonnaise or Mexican crema**
- 2 tablespoons Elote seasoning**
- 1 cup cotija cheese, crumbled**
- fresh cilantro, chopped, for garnish**
- hot sauce or chili powder** (optional)

## **DIRECTIONS**

Heat grill to medium-high heat.

Place corn directly on grates and cook 10-15 minutes, turning every 2-3 minutes, until charred and cooked through.

While corn is still warm, squeeze lime juice on all sides. Brush or spoon mayonnaise on each ear, ensuring all sides are coated.

Evenly sprinkle Elote seasoning over coated corn. Using hands, gently press seasoning into mayo.

Arrange Elote on serving platter, sprinkle with cotija cheese and garnish with fresh chopped cilantro. Serve with hot sauce or chili powder for extra heat, if desired.