



# MEXICAN STREET CORN

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From the kitchen of Mom Dudley

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## Ingredients:

2 Tablespoons olive oil  
16 ounces frozen corn 1 bag  
3 Tablespoons mayonnaise (I used light)  
4 ounces Cotija Cheese crumbled,  
2 Tablespoons lime juice (fresh is best)  
1 Tablespoon jalapeno pepper finely chopped  
 $\frac{1}{3}$  cup fresh cilantro finely chopped  
2 garlic cloves, chopped  
 $\frac{1}{2}$  teaspoon chili powder  
salt and pepper, to taste

## Directions:

Heat oil over medium heat. Add frozen corn and let cook until corn starts to char, stirring occasionally (it took about 7-8 minutes before my corn was lightly charred).

While the corn is cooking, mix mayonnaise, cheese, lime juice, jalapeno, cilantro, red onion, garlic, chili powder, salt, and pepper in a large bowl. When corn is done, gently fold it in with other ingredients.

Serve immediately and store any leftovers in the refrigerator.