

# chattavore

## Easy "Mexican Street Corn"

*Serves 4*

*Prep time 10 minutes*

*Cook time 5 minutes*

- 4 ears corn, in their husks
- ¼ cup mayonnaise
- ½ cup grated parmesan cheese or crumbled queso fresco
- juice of 1 lime
- 1 teaspoon chili powder
- dash cayenne pepper
- 2 tablespoons chopped cilantro
- salt, to taste

1. Microwave the corn, in its husks, for 5 minutes (if you are halving the recipe, microwave for two minutes). Set the corn aside to cool for about ten minutes.

2. Remove the husks from the corn. Using a sharp knife, shave the kernels off of the ears (I like to place the end of the cob into the center of a bundt pan so that the kernels fall into the pan).

3. Place the corn kernels in a bowl. Stir in the remaining ingredients. Adjust salt to taste. Serve immediately.