

Mexican Corn On The

From

Katherine Whaley

Ingredients:

1 bag GOYA® Corn on the Cob (8 mini ears), thawed, or 4 fresh ears of corn, husked and halved

1 tsp. GOYA® Vegetable Oil

1 cup crumbled GOYA® Queso Blanco, or crumbled cotija cheese or finely shredded fresh mozzarella cheese

GOYA® Adobo All-Purpose Seasoning with Pepper, to taste

¼ cup

GOYA® Mayonnaise with Lime

1 tbsp. plus 1 tsp. GOYA® Chili Powder

4 skewers 8" (if using wooden skewers, soak in water 30 minutes prior to grilling)

Instructions:

Step 1

Prepare grill to medium-high heat; grease with oil. Stick each corn cob on skewer. Grill corn until tender and charred on all sides, about 7 minutes.

Step 2

Place crumbled cheese on medium, flat plate. Working with one corn cob at a time, sprinkle cob with adobo, spread with mayonnaise, roll in cheese and sprinkle chili powder. Place corn on serving plate; repeat with remaining cobs and ingredients.

