

## Mexican Street Corn

3 ears corn on the cob, shucked  
2 tbs. mayo (we use the mayo with olive oil)  
1 tsp. Trader Joe's Chile Lime Seasoning OR juice of 1 lime + 1/2 tsp. chili powder + 1/4 tsp. Kosher salt  
2 tbs. chopped cilantro leaves  
2 tbs. crumbled cotija cheese

Wrap each ear of corn in foil. Roast at 400 for 30–35 minutes, until kernels are tender. Remove from foil and allow to cool. To easily remove cooked kernels, place corn cob vertically in the circle center of a bundt pan. Cut down the side of the cob and let the kernels fall into the well of the pan.

In a medium bowl, stir together corn kernels, mayo, chile lime seasoning, cilantro, and cotija. Serve immediately or refrigerate until ready to eat (up to 1 day). Can be served warm, cold, or at room temperature.



<https://pineapplehouserules.com/>