

# Mexican Street Corn Bowl

Recipe By Naomi Hazan



Cooking and Prep:  10  
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Serves:  4

Contains: 

Preference: Dairy

Difficulty: Easy

Occasion: Nine Days

Diet: Vegetarian, Pescetarian,

Gluten Free

Mexican street corn is typically cooked over an outdoor grill and served on the cob. I'm making things super EASY with this Mexican street corn bowl, topped with crumbly feta cheese and a sprinkle of chili! Prepared in under 10 minutes, this baby is spicy, tangy, creamy, and mess-free!

## Ingredients (7)

### Main ingredients

- 10-ounce bag frozen corn
- 1/4 teaspoon salt
- juice of 1/2 lime
- 1 tablespoon **Gefen Mayonnaise**
- 1/8 teaspoon cayenne pepper (*optional*)
- minced cilantro for topping



crumbled feta cheese

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## Start Cooking

### Prepare the Mexican Street Corn Bowl

1. Heat a heavy-duty skillet on high heat for three minutes. Add in the corn and toss every minute or so until the corn is slightly charred. Allow the corn to cool completely.
2. In a bowl, mix the seasonings with the cooked corn then top with cheese and cilantro before serving.