



Mexican Grilled Corn Avocado Toast



Ingredients, Grilled Corn:

- 2 ears sweet corn
- 1 tablespoon olive oil
- 2 tablespoons unsalted butter, softened
- ½ teaspoon smoked paprika
- ¼ teaspoon salt
- ¼ teaspoon pepper

Ingredients, Toast:

- 2 avocados
- ¼ teaspoon salt
- ¼ teaspoon pepper
- ½ lime, sliced into wedges
- 4 slices whole grain, thick-sliced seedy bread, toasted
- ⅓ cup crumbled queso fresco cheese
- 2 tablespoons finely chopped fresh cilantro
- pinch of smoked paprika

Method:

1. To grill the corn, rub the ears with the olive oil. (grill corn without the husks on and without foil, so it takes only a few minutes). Place the ears on the grill and cook until the corn is golden or charred – whichever you prefer – turning the ears as you go. Remove them from the grill and let cool slightly. Stir together the butter, paprika, salt and pepper, then butter the corn. Let it sit for a few more minutes before slicing the kernels from the cob into a bowl or plate. This helps keep the buttery flavor and seasonings with the corn.
2. In a bowl, mash the avocados with the salt, pepper and the juice from one lime wedge. Spread the mash evenly on the toast then top with a few huge spoonfuls of the corn, a few sprinkles of the queso fresco, a sprinkling of cilantro, and a tiny pinch more of smoked paprika. Hit with one more spritz of lime.