



Mexican Street Corn (Elote)



Ingredients:

- 3 poblano peppers roasted and diced
- 2 tablespoons unsalted butter room temperature
- ¼ cup mayo
- 1 teaspoon smoked paprika
- 6 cups frozen corn kernels thawed
- 3 ounces cotija cheese, freshly grated or crumbled
- Juice of ½ a lime
- Handful of freshly of chopped parsley
- Salt and pepper to taste

Method:

1. Roast poblano peppers in the oven or on a gas stovetop. Put in a bowl, cover for 15 minutes, and then peel the exterior of the poblanos. Remove the seeds, stem, dice the poblano peppers, and set aside.
2. In a large bowl, mix together butter, mayo, and smoked paprika. Pour in the corn kernels, poblano peppers, cotija cheese, limejuice, parsley, salt, and pepper. Mix with a spatula and make sure the butter/mayo mixture coats everything evenly.
3. Serve and enjoy!