Mexican Street Corn



No summer fiesta is complete without Mexican Street Corn. Made with creamy sauce, sweet corn, and salty crumbles of Cotija cheese, there’s a reason why this side is a favorite at warm-weather get-togethers. Your NESCO Roaster Oven is the key to achieving tender, buttery corn on the cob. Simply preheat, set, and wait 35-40 minutes until corn is soft. Garnished with fresh cilantro and red chili powder, Mexican Street Corn adds a beautiful pop of color and flavor to your table.

Your Key Ingredient:

NESCO Roaster Oven

Grocery Ingredients:

¼ cup of mayonnaise
¼ cup of sour cream
1 medium clove of garlic finely minced

1 lime cut into wedges
½ cup of crumbled Cotija cheese
½ teaspoon of ancho or guajillo chili powder
¼ cup of chopped cilantro
4 ears of corn

Instructions:

1. Preheat the **NESCO® Roaster Oven** to 400F.
2. In a small bowl, combine mayonnaise, sour cream, garlic powder, and lime juice and set aside.
3. Place corn husks directly in the Roaster on the wire rack and cook until corn is soft, about 35-40 minutes.
4. When corn is soft, remove, and peel down the husks and spread each ear with the mayonnaise mixture.
5. Garnish the corn with chili powder, Cotija, and cilantro and serve immediately.







