

# Mexican Corn Cups

## INGREDIENTS:

- ¼ tsp oil
- 1 cup corn
- 1 Tbsp. mayonnaise
- 1 lime wedge
- ¼ tsp. chili powder
- Salt, to taste
- 1 Tbsp. Cotija cheese
- Cilantro, for garnish



## DIRECTIONS:

1. Place oil in pan on medium heat.
2. Add corn and roast for about 5-10 minutes.
3. Remove corn from pan and add to a cup or bowl.
4. Add mayonnaise, lime juice, chili powder, salt, and cheese.
5. Mix all ingredients together.
6. Cut cilantro and place on top.
7. Enjoy!

## Fun Facts!

- Other toppings such as Monterey jack cheese and other cheese that melt taste great in the corn!
- Every region in Mexico prepares their corn differently. Some regions like to add sour cream, jalapenos and even sesame seeds!