

Elote



Recipe classification	ACT	NSW	NT	QLD	SA	TAS	VIC	WA
	Green	Everyday	Green	Green	Green	Green	Green	Green

PREP/COOKING TIME: 35 MINUTES

BASED ON: 8 SERVES

INGREDIENTS

	SERVES 8	SERVES 16	SERVES 32
Corn cobs	4	8	16
Olive oil	50 ml	100 ml	200 ml
Mayonnaise, reduced-fat	1 tbsp	2 tbsp	4 tbsp
Paprika	2 tsp	4 tsp	8 tsp
Black pepper	1/4 tsp	1/2 tsp	1 tsp
Garlic powder	1 tsp	2 tsp	4 tsp
Coriander, finely chopped	1/4 cup	1/2 cup	1 cup
Parmesan cheese	4 tbsp	8 tbsp	16 tbsp
Lemon juice	1 tsp	2 tsp	4 tsp
Lime juice	1 tsp	2 tsp	4 tsp

METHOD

1. Preheat the oven at 200°C.
2. Cut the corn cobs into pieces. To do this, stand each corn cob up vertically, cut the corn cobs in half, then cut each half into quarters.
3. In a small bowl add the oil, mayonnaise, paprika, pepper and garlic powder, stirring well to combine.
4. Using a pastry brush, brush the spiced oil onto the corn pieces and lay them on a baking tray lined with baking paper.
5. Place into the oven for 20-25 min or until curly, brown, and crispy.
6. Place into a bowl and sprinkle with fresh coriander and parmesan cheese. Finish by squeezing fresh lime and lemon juice on top.

SAFETY TIP

When cutting corn cobs, be careful and always have the flat side of the corn down on the chopping board when cutting the halves into quarters.