

Mexi Corn-on-the-Cob



Pieza:

10 Qt./9.5 L Roaster with Cover

Valora: ★★★★★

Contribuido por:

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Descripción de la Receta:

Mexi Corn-on-the-Cob will become your favorite go-to recipe for the perfect snack or appetizer. Cook corn without added water in the 10 Qt. Roaster with Cover. It's as easy as 1, 2, 3! Want more information on Saladmaster Products? Locate a Dealer near you by clicking here - <http://bit.ly/2Xr38LR>

1/2 cup
mayonnaise
1/2 cup
mexican crema
2 tbsp
lime juice
1/2 tsp
chili powder
1/2 tsp
ground cumin
1 cup
cotija cheese, crumbled
1 medium
lime, cut into wedges for serving

1. Cut tips off ears of corn. Remove husks from corn and set aside.

2. Cut each ear of corn in half and place in large bowl. Rinse while leaving a little water on corn.
3. Rinse $\frac{3}{4}$ of the husks and place in bottom of 10 Qt. Roaster with cover.
4. Place corn on top of husks layering evenly in throughout roaster.
5. Cover and cook on medium for 25 minutes or when Vapo-Valve™ steadily clicks. *Stove temperatures may vary from electric to gas. Helpful tip: Be sure the cover forms the seal during the heating process.
6. Remove from heat and let stand for 10 minutes.
7. Serve and enjoy individually or as a large side with mexi toppings.

Información nutricional por ración

Corn without Topping

Calorías: 80

Grasa Total: 1g

Grasa 0g

Saturada:

Colesterol: 0mg

Sodio: 0mg

Carbohidratos: 18g

Fibra 3g

Dietética:

Azúcar: 2g

Proteína: 3g

Corn with Topping

Calorías: 218

Grasa: 15g

Grasa 6g

Saturada:

Colesterol: 23mg

Sodio: 217mg

Carbohidrato: 18g

Fibra: 3g

Azúcar: 6g

Proteína: 8g