

***Elote*: Mexican Street Corn**

(Lighter Version)

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There is nothing yummiier than fresh corn in the summer. Mexican Street Corn is a popular treat, but is typically made with mayonnaise, sour cream or *crema fresca*, which adds a lot of fat and calories. This Mexican Street Corn (*elote*) recipe is a healthier version that omits the mayonnaise and sour cream. Parmesan cheese is used in place of the typical Cotija cheese, which can be difficult to find. Grilling the fresh corn brings out even more of its natural sweet flavor. It tastes best served warm from the grill, but can also be cut off the cob and added to salads or tacos.

Recipe

- 4 ears corn (husked and silk removed)
- Spray oil
- 1 teaspoon chili powder
- $\frac{3}{4}$ cup parmesan cheese
- Salt and pepper, to taste
- Optional: freshly chopped cilantro

Directions:

1. Preheat the grill to medium heat.
2. Husk the corn and remove the silk. Rinse and pat dry.
3. Combine cheese and chili powder in a small bowl. Evenly spread this mixture on a dinner plate. Set aside.
4. Spray oil on corn, coating the entire ear.
5. Cook on medium heat grill for 8 to 10 minutes, turning occasionally. The corn should have a slightly charred appearance.
6. Remove from heat and immediately roll in the parmesan mixture. Add salt and pepper to taste. If you prefer spicier corn, sprinkle extra chili powder.