

Chile Lime Street Corn Recipe



Yield: 4 ears of corn

Ingredients

- 4 ears sweet corn, shucked
- 1/4 cup olive oil
- 1 Tablespoon chili powder
- 1 Tablespoon dried oregano
- 1 Tablespoon ground black pepper
- 1 teaspoon salt
- 1 lime, cut into wedges

Instructions for Adults

- Turn on stovetop burner to medium. Using a pair of tongs, place each ear of sweet corn on the hot stovetop, turning every 1-2 minutes, until corn makes a popping noise and begins to char evenly on all sides.
- Remove cooked corn from stovetop and allow to cool about 5 minutes, until cool enough to be touched by children.

Instructions for Kids

- Measure olive oil, chili powder, oregano, black pepper and salt and place separately into small bowls.
- Dip a pastry brush into the olive oil and brush each ear of corn to coat. Lay the corn on a large, flat platter. Pinch each of the spices and sprinkle onto the corn, turning to coat all sides.
- Repeat until you've used as many of the spices as you wish. Finish by squeezing 1 lime wedge over each ear of corn.
- Serve warm.

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