

Elotes

Washington

Chicago, IL

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prep time: 5 min

total time: 30 min

serves: 6

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## ingredients

6 cups frozen corn kernels

¼ cup low fat mayonnaise

1½ teaspoons lemon juice

1 tablespoon green bell pepper,  
diced

2 tablespoons parmesan  
cheese, grated

1½ teaspoons cayenne pepper

1½ teaspoons cilantro,  
chopped

## preparation

- 1 Preheat oven to 375° F.
- 2 Spread corn on a baking sheet and roast for 15-20 minutes or until corn is toasted and has a bright yellow color.
- 3 Remove corn from oven and pour into serving bowl. Set aside.
- 4 In a separate bowl, mix mayonnaise and lemon juice together until combined.
- 5 Add green bell pepper, parmesan cheese and cayenne pepper to mayonnaise mixture. Whisk until well combined.
- 6 Pour dressing over corn and stir to coat. Garnish with cilantro and serve warm.