







PRODUCT



CHEETOS® Crunchy FLAMIN' HOT® Corn

INGREDIENTS

1/2 cup (4.2 fl oz) sour cream

1/2 cup (4.2 fl oz) mayonnaise

1 tsp finely grated lime zest

1 tbsp lime juice

1 tsp chili powder

1 clove garlic, minced

8 cobs corn, shucked

2 tbsp (1 fl oz) finely chopped green onion

2 tbsp (1 fl oz) chopped fresh cilantro

1 lime, cut into wedges

HOW TO MAKE

DIRECTIONS

In food processor, pulse CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks to make coarse crumbs.

Stir together sour cream, mayonnaise, lime zest, lime juice, chili powder and garlic; set aside.

Heat grill to high; grease grates well. Cook corn, turning often, for 8 to 10 minutes or until charred.

Working quickly, brush sour cream mixture all over corn and roll in crumbs until completed coated. Transfer to platter; sprinkle with green onion and cilantro. Serve with lime wedges.