

# Mexican Grilled Corn on the Cob

**15** Minutes to the Table

**5** Minutes Hands On

**1 Whisk** Super Easy

## Getting Organized

### EQUIPMENT

Grill or Broiler Pan

### FROM YOUR PANTRY

Olive Oil

Salt & Pepper

### 3 MEEZ CONTAINERS

Corn on the Cob

Spiced Lime Aioli

Queso Fresco

INGREDIENTS: Corn, Queso Fresco, Mayonnaise, Lime Juice, Spices

## Put It All Together

Grill the **Corn on the Cob** using your favorite method. Chef Max recommends oiling the grill, then grilling the cobs for 5 minutes on each side, and loosely covering the corn with foil for one more minute of cooking. Once cooked, slather with **Spiced Lime Aioli** and sprinkle **Queso Fresco** on top.

## Good to Know

**Health Snapshot per serving (serves 2 as a side)**

270 Calories, 8g Fat, 39g Carbs, 9 Smart Points

## **Have Questions?**

We're standing by at 773.916.6339

**Meez Meals \* 1459 N. Elmwood Avenue \* Evanston \* Illinois**

