



BLISTERED CORN

w/ Parmesan, Lemon & Mint

Servings: 6-8

Ingredients

- 4 ears of corn
- 1 Tbsp. canola oil
- 1 Tbsp. lemon juice
- 2 Tbsp. Parmesan
- 2 Tbsp. mint, roughly chopped

Directions

1. Preheat grill to high.
2. Remove husks from corn and rub each cob evenly with canola oil.
3. Place corn on the grill and grill for 2-3 minutes per side, until lightly blistered. transfer from the grill to a chopping block.
4. Chop each corn cob into 4 pieces. Place in a serving bowl and toss with lemon juice, Parmesan and mint. Serve with lemon wedges.

