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.

Your Sandwich Can Save the World! Food Literacy Curriculum © 2020 Food Literacy Center. All rights reserved. Do not copy or share without written permission.