



GRILLED CORN

RECIPE PROVIDED BY: Avocados from Mexico

RECIPE SOURCE: Cookspiration.com

RECIPE INFO

SERVINGS: 4

INGREDIENTS

8 ears of corn
1 avocado
½ cup plain yogurt
¼ tsp. smoked sweet paprika
Sea salt, to taste
Ground pepper, to taste

INSTRUCTIONS

STEP 1

To make avocado sauce, blend avocado, yogurt, and paprika in a food processor until smooth.

STEP 2

Heat BBQ to 400°F, then grill corn on all sides for 8–10 minutes.

STEP 3

Pour avocado sauce over corn, then top with lime juice and cilantro leaves.

STEP 4

Remove from grill and serve.

TIP

Boil corn for about 5 minutes. Place directly on grill and cook 5 minutes, turning often so each side is nicely browned.

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