

CHEETOS® FLAMIN' HOT® Esquites

INGREDIENTS

- 1/2 cup** CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks crushed
- 8** large ears of corn, husks removed
- 4** cloves garlic, minced
- 1/4 cup** melted butter
- 1/4 cup** mayonnaise
- 2 tbsp** hot sauce
- 2 tbsp** freshly squeezed lime juice
- 2 tbsp** sour cream
- 2 tsp** chili powder
- 2 tsp** ground cumin
- 1 1/2 tsp** salt
- 1 tsp** black pepper
- 1/4 cup** crumbled queso fresco
- 2 tbsp** finely chopped cilantro
- 4** lime wedges, for serving

HOW TO MAKE

DIRECTIONS

Lightly grease large cast-iron skillet and set over medium-high heat. In batches to avoid crowding, add corn. Cook, turning occasionally, for 10 to 15 minutes or until lightly charred and softened. Transfer to large plate and let cool for 8 to 10 minutes.

Using sharp knife, remove corn kernels from cobs.

In medium bowl, add corn kernels, garlic, butter, mayonnaise, hot sauce, lime juice, sour cream, chili powder, cumin, salt and pepper. Stir to combine.

Fold in CHEETOS® FLAMIN' HOT® Crunchy Cheese Flavored Snacks.

Transfer to serving plate. Garnish with queso fresco and cilantro. Serve with lime wedges.



PREP
TIME

20_{min}



COOK
TIME

10_{min}



SERVES

4

PRODUCT

