

STREET CORN STYLE TOSTADA



VEGETARIAN | SERVES 4

INGREDIENTS

- 4 El Rancho Tostadas
- 1½ cups Charred corn (grilled or pan-roasted)
- ¼ cup Mayonnaise
- ½ cup Cotija cheese, crumbled
- ½ tsp Chili powder
- 1 Lime, cut into wedges
- ¼ tsp Salt
- ¼ tsp Black pepper
- 2 Tbsp Fresh cilantro, chopped



PREPARATION

- Heat a dry skillet over medium-high heat.
- Add corn kernels and cook for 5–7 minutes, stirring occasionally, until slightly charred.
- Remove from heat and let cool slightly.
- In a bowl, combine the charred corn, mayo (or crema), salt, and black pepper. Stir until well coated.
- Spoon the corn mixture onto each tostada.
- Sprinkle crumbled cotija cheese generously over the top.
- Sprinkle chili powder over the tostadas.
- Add chopped cilantro and fresh lime juice.

Enjoy!