



Grilled Mexican Street Corn (Elote)

Ingredients

4 ears of fresh corn, husked
1/4 cup vegan mayonnaise
1/4 cup coconut cream or vegan sour cream
1/4 cup vegan crumbled feta cheese
1/2 cup finely chopped fresh cilantro
1/2 cup finely chopped green onions (scallions)
1/2 teaspoon smoked paprika
1/2 teaspoon ground cumin
Juice of 1 lime
Salt and pepper, to taste
Optional: Chili powder or cayenne pepper, for extra spice
Lime wedges, for serving

Instructions

Preheat your grill to medium-high heat.

Place the husked corn directly on the grill. Grill for about 10-15 minutes, turning occasionally, until the corn kernels are tender and slightly charred. Remove from the grill and set aside to cool slightly.

Prepare the toppings

In a bowl, mix together the vegan mayonnaise, coconut cream (or vegan sour cream), chopped cilantro, chopped green onions, smoked paprika, ground cumin, lime juice, salt, and pepper. Adjust seasoning to taste. If you like it spicy, add chili powder or cayenne pepper to the mixture.

Assemble the elote: Once the corn has cooled enough to handle, brush each ear of corn generously with the creamy vegan mixture, ensuring it's coated on all sides. Sprinkle with vegan feta cheese

Serve the vegan grilled street corn immediately, garnished with extra chopped cilantro and green onions if desired. Serve with lime wedges on the side for squeezing over the corn.