

Steph

Serves: 4

Copycat Disneyland Chili Lime Corn on the Cob

Slightly sweet, a little sour, and just a kick of spice makes this copycat chili lime corn the perfect summer side dish. The sweet corn rolled in a buttery, chili-lime mixture and topped with cotija cheese is hard to beat.

10 min

Prep Time

5 min

Cook Time

15 min

Total Time

Ingredients

- 4 ears sweet corn (shucked)
- 1/4 cup butter
- 1 teaspoon chili powder
- 2 Tablespoons lime juice
- 1 Lime (zested) - optional topping
- 1/4 cup Cotija cheese - optional topping

Instructions

Fill a large stockpot with water and heat to boiling. Add in corn and cook 5-7 minutes, until heated through. While the corn is cooking, mix together butter, chili powder and lime juice in a shallow dish. Remove corn from the stockpot and roll in the butter mixture. Top with lime zest and cotija cheese (optional), and serve warm.

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<https://www.sixsistersstuff.com/recipe/copycat-disneyland-chili-lime-corn-on-the-cob/>