KIKKOMAN

Spiced grilled corn on the cob / Elotes

Total time **20 mins** **10 mins** preparation time **10 mins** cooking time

Nutritional facts (per portion):
1,392 kJ / 331 kcal

Fat: **21.7 g** Protein: **9.1 g**
Carbohydrates: **23.7 g**

INGREDIENTS

2 portion(s)

2	corn on the cob
3 tbsp	Kikkoman Teriyaki Marinade
2 tbsp	mayonnaise
30 g	grated hard cheese (ie parmigiano)
0.5 tsp	dried oregano
0.5 tsp	cumin powder
0.5 tsp	chipotle powder / Chilli powder

PREPARATION

Step 1

Bring a saucepan of water to a boil. Peel off the corn skins and precook it for 5 minutes, then drain.

Step 2

Brush the corn with 1-2 tbsp teriyaki marinade and let it marinate while heating the grill or griddle pan. Grill for a few minutes till it gets some char marks.

Step 3

Mix mayo with 1 tbsp teriyaki marinade and brush onto the corn. Sprinkle with grated cheese and spices. You can add additional herbs like parsley or coriander.