

# ESQUITES – MEXICAN STREET CORN

## STEP-BY-STEP



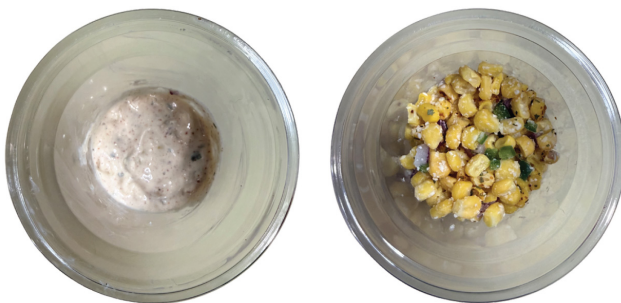
Add yogurt, chili powder, and dried cilantro to a large bowl or container.



Whisk until thoroughly combined.  
Refrigerate a minimum of 3 hours.



In another large bowl or container, combine corn, red onion, jalapeños, butter, parmesan cheese, and lime juice.



In a 12 oz cup, layer:  
#8 disher yogurt  
#8 disher corn mix



Garnish with a dash of Tajin, dried cilantro, and a lime wedge.