



VEGAN CORN "RIBS"



INGREDIENTS

- 4 Tbsp. Hellmann's Vegan Mayonnaise
- 1 1/2 tsp. chili powder, divided
- 1/2 tsp. ground cumin
- 4 ears corn-on-the-cob, husked, pointed ends trimmed
- 1/4 cup vegan cheddar cheese alternative
- 1/4 cup chopped fresh cilantro
- Lime wedges for serving

METHOD

- 1** Combine 2 Tbsp. Hellmann's Vegan Mayonnaise, 1 tsp. chili powder and 1/2 tsp. cumin in cup. Set aside.
- 2** Place corn on one flat end standing up on cutting board. Center a sharp knife on top of corn and using a rolling pin, hammer the knife through the core of the corn. Turn the 2 halves core sides down on cutting board. Center the knife in middle of corn and hammer with rolling pin to cut in half lengthwise. Recipe is also delicious on whole corn cobs, if desired.
- 3** Brush corn with vegan dressing and spread mixture. Grill 8 to 10 minutes, turning as needed until lightly charred and tender.
- 4** Arrange corn on serving platter, sprinkle with "cheese" and cilantro, then drizzle with remaining 2 tbsp. Vegan Dressing and Spread and sprinkle with remaining 1/2 tsp. chili powder. Serve with lime wedges.

