

Zesty Mexican Corn



Easy pan-toasted corn, spices and lime juice create an authentic-tasting, versatile side dish for tacos or grilled burgers, chicken, steak or fish.

Serves 4

Prep time 5 min.

Cook time 10 min.

Ingredients

2 cans (15.25oz. ea.) [Del Monte® No Salt Added Whole Kernel Corn](#), well drained

1 Tbsp. butter

chili powder, 1 1/2 to 2 tsp., to taste

1/2 tsp. cumin

1 Tbsp. fresh lime juice

1/4 cup chopped fresh cilantro, optional

Directions

1. Cook corn and butter in a 10 to 12-inch non-stick skillet over medium-high heat, 8 to 10 minutes, stirring frequently, until kernels are well-toasted and snap during last 2 to 3 minutes.
2. Stir in chili powder and cumin; cook 30 seconds. Remove from heat and stir in lime juice. Season to taste with salt and black pepper, if desired. Sprinkle with cilantro, if desired.

VARIATIONS:

For **SPICY MEXICAN CORN**, stir in 1/8 tsp. cayenne pepper in Step 2.

For **SALSA-STYLE MEXICAN CORN**, add 1 can (14.5 oz.) Del Monte® No Salt Added Petite Diced Tomatoes, well drained, in Step 2; heat through.

For **MARGARITA-STYLE MEXICAN CORN**, sprinkle with an additional squeeze of lime juice and coarse salt, to taste, before serving.