

Street Corn with Cinco de Mayo Sauce

Chef Alyssa - Aldi Test Kitchen
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4 ears fresh corn, shucked
1 avocado
1/2 cup fresh asparagus,
cilantro
1/4 cup mayonnaise
1/4 cup plain nonfat Greek
yogurt
1/2 cup Fresco cheese,
crumbled
2 cloves garlic
1 teaspoon chili powder
2 tablespoons lime juice
salt (to taste)
ground black pepper (to
taste)
lime wedges (for garnish)
crumbled Fresco cheese
(for garnish)

Preheat the grill to medium-high heat.

Place the corn on the grill. Rotate occasionally until lightly charred and cooked through, about 6 minutes.

Make the Cinco de Mayo Sauce: In a food processor, combine the avocado, cilantro, mayonnaise, Greek yogurt, Fresco cheese, garlic, chili powder and lime juice. Process until smooth. Season to taste with salt and pepper.

Spread or drizzle the sauce over the warm corn.

Garnish with crumbled cheese and lime wedges.

(Enjoy the corn on the cob or cut the kernels off the cob and into a bowl.)

Per Serving (excluding unknown items): 1068 Calories; 82g Fat (62.6% calories from fat); 18g Protein; 92g Carbohydrate; 17g Dietary Fiber; 19mg Cholesterol; 415mg Sodium. Exchanges: 4 1/2 Grain(Starch); 1 Vegetable; 1 Fruit; 10 Fat.