



Roasted Corn Cobs & Zesty Sweet Chilli Mayo with Parmesan

Grab your Meal Kit with this symbol



Corn



Lemon



Coriander



Chilli Flakes (Optional)



Coconut Sweet Chilli Mayonnaise



Shaved Parmesan Cheese

Prep in: **5 mins**
Ready in: **25 mins**

Jazz up corn cobs by roasting them and serving with a luxurious zesty mayo, plus Parmesan cheese, coriander and chilli flakes. It's the additions that make all the difference here.

Pantry items

Olive Oil

SGG




Before you start

Wash your hands and any fresh food.

You will need

Oven tray lined with baking paper

Ingredients

	2 People
olive oil*	refer to method
corn	2 cobs
lemon	1
coriander	1 bag
coconut sweet chilli mayonnaise	1 packet (50g)
chilli flakes  (optional)	pinch
shaved Parmesan cheese	1 packet (26g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1203kJ (288Cal)	622kJ (149Cal)
Protein (g)	8.6g	4.4g
Fat, total (g)	21.5g	11.1g
- saturated (g)	4.5g	2.3g
Carbohydrate (g)	15.8g	8.2g
- sugars (g)	8.1g	4.2g
Sodium (mg)	218mg	113mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

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Roast the corn

- Preheat oven to **240°C/220°C fan-forced**. Cut **corn cobs** in half and place on a lined oven tray.
- Drizzle with **olive oil**, season with **salt** and **pepper** and toss to coat.
- Roast until tender and slightly charred, **20-25 minutes**.



Make the dressing

- On a serving plate, combine **coconut sweet chilli mayonnaise**, **lemon zest**, a squeeze of **lemon juice**, a pinch of **chilli flakes** (if using) and **coriander** (reserve some for garnish!).



Get prepped

- While corn is roasting, zest **lemon** to get a pinch and slice into wedges.
- Roughly chop **coriander**.



Serve up

- Transfer roasted corn cobs to the serving plate on top of the dressing.
- Sprinkle with **shaved Parmesan cheese**, garnish with reserved coriander and serve with lemon wedges. Enjoy!

TIP: For maximum flavour, turn and coat the corn cobs before eating!

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