

CHEETOS® FLAMIN' HOT® Esquites

Ingredients

- 1/2 cup CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks crushed
- 8 large ears of corn, husks removed
- 4 cloves garlic, minced
- 1/4 cup melted butter
- 1/4 cup mayonnaise
- 2 tbsp hot sauce
- 2 tbsp freshly squeezed lime juice
- 2 tbsp sour cream
- 2 tsp chili powder
- 2 tsp ground cumin
- 1 ½ tsp salt
- 1 tsp black pepper
- 1/4 cup crumbled queso fresco
- 2 tbsp finely chopped cilantro
- 4 lime wedges, for serving

How to make it

1. Lightly grease large cast-iron skillet and set over medium-high heat. In batches to avoid crowding, add corn. Cook, turning occasionally, for 10 to 15 minutes or until lightly charred and softened. Transfer to large plate and let cool for 8 to 10 minutes.
2. Using sharp knife, remove corn kernels from cobs.
3. In medium bowl, add corn kernels, garlic, butter, mayonnaise, hot sauce, lime juice, sour cream, chili powder, cumin, salt and pepper. Stir to combine.
4. Fold in CHEETOS® FLAMIN' HOT® Crunchy Cheese Flavored Snacks.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10-15 min (+ 10 min standing time)	20 min	8

Made with



CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks

5. Transfer to serving plate. Garnish with queso fresco and cilantro. Serve with lime wedges.