

Bitchin' Elote!

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Aug 24, 2021

Yes way for Elote! A Mexican styled street corn draped in Cilantro Chili Bitchin' Sauce is as yummy as it is easy to make! With basic toppings like the ones listed below, feel inspired to make this Bitchin' meal your own!

Serves:

6

Prep Time:

5 min

Cook Time:

15 min

Calories:

360

## Ingredients

Measurement	Ingredient
<b>1 tub</b>	Cilantro Chili Bitchin' Sauce
<b>6 ears</b>	White or Yellow Corn, husked
<b>1/4 tsp</b>	Ground Chipotle Pepper
<b>1/4 cup</b>	Vegan Butter, melted
<b>1</b>	Lime, juiced
<b>1/2 cup</b>	Cotija Cheese, crumbled
<b>1/4 cup</b>	Cilantro, chopped
<b>6</b>	Lime Wedges

## Method

1. Sprinkle lime juice on corn. Brush with butter. Mmm...
2. Grill corn on grill grates at high heat. Wait until bottom turns brown/charred, then rotate and repeat on all sides. Set corn on a plate
3. Smother tops and sides generously with Cilantro Chili Bitchin' Sauce
4. Garnish with cotija cheese, chipotle pepper, and chopped cilantro. Serve with extra lime wedges and enjoy ya Saucy Mexican-styled dish!