



### **Corn with Roasted Chiles, Creme Fraiche & Cotija Cheese**

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Serves: 4

3 tablespoons canola oil  
Salt and freshly ground black pepper  
2 cloves garlic, finely chopped  
1 roasted serrano chile, finely diced  
1 small roasted poblano chile, finely diced  
1 roasted red pepper, finely diced  
8 ears fresh corn, kernels removed  
Salt and freshly ground black pepper  
2 tablespoons cold unsalted butter  
2 tablespoons crème fraiche  
Juice of 1 lime  
2 tablespoons finely chopped fresh cilantro  
¼ cup grated cotija cheese

1. Heat the oil in a large sauté pan over medium-high heat. Add onions and cook until soft. Add garlic and serrano chile and cook for 1 minute. Stir in the poblano, red pepper and corn and cook until the corn is tender, about 8-10 minutes.
2. Stir in butter, crème fraiche, lime juice and cilantro; transfer to a serving bowl and sprinkle with cotija cheese.