

Oven Roasted Parmesan Corn on the Cob



This is a great side!

Prep: 10 mins
Cook: 20 mins
Total: 30 mins
Servings: 5
Yield: 5 ears corn



Ingredients

5 ears corn, husks and silk removed

½ cup mayonnaise

1 cup shredded Parmesan cheese

1 tablespoon chili powder

1 teaspoon ground black pepper

2 tablespoons chopped fresh parsley

Directions

Step 1

Preheat oven to 400 degrees F (200 degrees C).

Step 2

Cut 5 squares of aluminum foil 1 1/2 times the size of the ears of corn; place each ear of corn in the center of a piece of foil.

Step 3

Stir mayonnaise, Parmesan cheese, chili powder, ground black pepper, and fresh parsley together in a bowl until it forms a thick paste; rub about 2 tablespoons of the paste over each ear of corn. Wrap the aluminum foil around the corn and seal. Arrange corn on a baking sheet.

Step 4

Bake in preheated oven for 10 minutes, turn, and continue baking another 10 minutes.

Cook's Note:

After corn is wrapped in aluminum foil, you can store them in resealable freezer bags in the refrigerator for up to 2 days or in the freezer for up to 1 month. When ready to use, defrost the corn overnight in the refrigerator; then let come to room temperature for about 30 minutes before baking as directed.

Nutrition Facts

Per Serving: 311 calories; protein 9.5g; carbohydrates 19.7g; fat 23.4g; cholesterol 22.4mg; sodium 400.2mg.