

RECIPE

MEXICAN STREET CORN TOAST



Ready in **20 minutes**

Serves **3 people**

INGREDIENTS

- 2 Avocados From Mexico
- 2 Corn
- 3 Bimbo® Soft Wheat Bread
- 1 Tablespoon Mayo
- 2 Tablespoons Mexican Crema
- 1/8 cup Cilantro, chopped
- 1/8 cup Cotija Cheese
- pinch of Chile powder
- Garnish with Lime
- pinch salt

PREPARATION

1. Grill the corn.
2. Coat the corn with Mayo. Then slice Kernels from the cob.
3. Mash the avocados, and add a pinch of salt, then spread over toast.
4. Add your corn kernels on top of the avocado toast.
5. Sprinkle Cotija cheese.
6. Add a few sprinkles of cilantro.
7. Drizzle your crema.
8. Garnish with chile powder, lime and your favorite hot sauce.