

Spicy & Creamy Cajun Corn on the Cob with Zesty Toppings



Ingredients:

- 4–6 ears fresh corn, husked
- 3 tbsp butter, melted
- 3 tbsp mayonnaise (or sour cream for extra tang)
- 1 tsp Cajun seasoning (plus more for sprinkling)
- ½ tsp smoked paprika
- ½ tsp chili powder (optional, for extra heat)
- Juice of ½ lime (plus wedges for serving)
- 2 tbsp Parmesan or Cotija cheese, crumbled
- 1 tbsp fresh parsley or cilantro, chopped
- Pinch of salt & pepper

Instructions:

1. Grill or Boil Corn

- Grill corn over medium heat (8–10 min, turning often) until charred and tender.
- Or boil in salted water for 5–6 min until soft.

2. Make the Creamy Cajun Mix

- In a small bowl, whisk together melted butter, mayo, Cajun seasoning, smoked paprika, chili powder, lime juice, salt, and pepper.

3. Coat the Corn

- Brush or spoon the creamy Cajun mix all over each hot cob of corn.

4. Add Zesty Toppings

- Sprinkle generously with cheese.
- Add fresh parsley or cilantro.
- Dust with extra Cajun seasoning if you like it spicier.

5. Serve

- Serve warm with lime wedges on the side for that final tangy kick.