



Roarin' Roasted Corn

Great for
parties and
BBQs!



Ingredients:

2 large ears of fresh corn, in husks
1 Tbsp olive oil
1 tsp medium chili powder
1/2 tsp paprika
1/4 tsp salt
black pepper to taste

Nutrition:

Recipe makes 4 servings
Each serving counts as 1 vegetable

Safety:

Ask parent or guardian to help when
using the oven.

Directions:

1. Preheat oven to 450 °F.
2. Remove the silks of each ear of corn by peeling back the outer husks, but don't remove the husks.
3. Combine olive oil, chili powder, paprika, salt and pepper. Brush over corn.
4. Place husks back over corn, but don't worry if they no longer completely cover the cobs.
5. Roast corn in the oven for about 35 to 45 minutes.
6. Let the corn cool enough to touch and enjoy!

from the kitchen of
Playnormous

