

Serves 4 • Serving size: about ¾ cup

15
minutes

PREP: 5 minutes
COOK: 10 minutes

GRILLED CORN off the Cobb

4 large ears fresh corn, shucked
3 tbsp. salted butter, melted
2 tbsp. Southwest Chipotle Seasoning*

Optional toppings:

Black beans
Butter beans
Parmesan cheese
Queso fresco crumbles
Minced red onion
Green onion, thinly sliced
Cilantro or basil
Pimientos

1. Cut fresh kernels off cobs, transfer to a medium bowl. Stir together corn, butter and seasoning.
2. Place corn mixture in the base of the MicroPro™ Grill. Place cover in casserole position. Microwave on high power 6 minutes. Remove from microwave, stir corn to redistribute.
3. Place cover in the grill position. Microwave on high power 4 minutes more or until slightly charred.
4. Top with favorite cheese, vegetable or herb. Serve warm.

*Find the seasoning recipe on your Sales Force Website.

Nutritional Information (per serving):

Calories: 140 Total Fat: 9g Saturated Fat: 5g Cholesterol: 20mg
Carbohydrate: 14g Sugar: 2g Fiber: 0g Protein: 2g Sodium: 90mg
Vitamin A: 6% Vitamin C: 8% Calcium: 0% Iron: 2%

TO DEMO



MicroPro™ Grill

OPTIONAL



Measuring
Spoons



Silicone
Spatula

