



Oven-Roasted Corn

Yield: 4 servings

Ingredients

2 each	Corn ears, husked
1-2 Tablespoon	Olive oil (or canola)
½ teaspoon	Garlic powder
¼ teaspoon	Black pepper
½ teaspoon	Paprika (or chili powder optional)
1 each	Lime, cut into wedges

Equipment

- Small bowl
- Sheet pan
- Parchment paper

Method

1. Preheat oven to 400°F (or 375°F on convection) and prepare a sheet pan with parchment paper.
2. In a small bowl, mix oil with garlic powder, black pepper, and paprika (if using). Place corn on prepared pan and brush or drizzle with oil and spice mixture.
3. Roast for ~20 minutes until lightly charred on the outside and tender.
4. Serve with lime wedge.

Helpful Tips

- For extra freshness, top with chopped cilantro
- Make this recipe your own by switching up the spices