



READY TO COOK
BY HARRIS FARM

GRILLED CORN WITH GARLIC AND MANCHEGO



PREP
10 min



COOK
20 min



SERVES
4

INGREDIENTS:

- > 8 Corn Cobs
- > 200g Garlic Dip
- > 150g Manchego Cheese

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Salt and Pepper
- > Cooking Twine

METHOD - GET COOKING!



1

Preheat grill to high. Bring a large pot with salted water to the boil.

Leaving the husk intact, peel them down to the base of the corn. Remove some of the outer layers and remove the corn silks. Rewrap the husks back around the corn and tie the ends together with cooking twine. Add to pot and cook for 25 minutes.

2

Remove corn from the water and set to rest for approximately 5 minutes.

Brush the corn with the garlic dip and place onto the hot grill until slightly charred.

3

Remove from grill and brush again with garlic dip. Season with salt and pepper.

Serve immediately, topped with grated fresh Manchego.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au