



Truffle-Parmesan Grilled Corn



INGREDIENTS

4 ear(s) fresh sweet corn
Hy-Vee vegetable oil, for brushing
⅓ cup black truffle oil
2 tsp fresh lemon juice
1 tsp Hy-Vee garlic salt
1 tsp Hy-Vee Malabar black pepper, coarsely ground
6 tbsp Hy-Vee grated Parmesan cheese
2 tbsp fresh chives, chopped

PREPARATION

- 1** Preheat a charcoal or gas grill for direct cooking over medium-high heat. Pull husks back leaving them attached at stem ends. Remove silk; gather husks over stem and tie with kitchen string to form a handle. Brush each ear with canola oil.
- 2** Place corn over direct heat, keeping husk handles away from flame. Grill 10 to 12 minutes or until tender and slightly charred, turning frequently. Remove from grill; cool slightly.
- 3** Meanwhile, whisk together black truffle oil, lemon juice, garlic salt, and black pepper. Brush on grilled corn to serve. Sprinkle with grated Parmesan cheese and fresh chives. Serve immediately

NUTRITION FACTS

Calories: 280
Total Fat: 22g
Saturated Fat: 4g
Cholesterol: 5mg

Sodium: 620mg
Carbohydrates: 21g
Fiber: 2g
Sugar: 6g
Protein: 6g