

CORN RIBS

The ultimate side dish. Enjoy these flavour packed corn ribs with its natural juicy sweetness, balanced with a smokey butter and salty feta. Best of all, these are so much easier to bite into.

EASY

10 MINS

20 MINS

4 SERVES

Ingredients

- 4 corn on a cob
- 80g butter, softened
- 1 tsp smoked paprika
- 1 tsp garlic powder
- 1 lime, cut into wedges
- 50 g feta
- 1 tbsp coriander, chopped plus extra for garnish
- salt/pepper

Instructions

1. Preheat the oven to 180C.
2. Mix softened butter with smoked paprika, garlic powder, coriander and season to taste.
3. Cut the corn vertically in half then into strips.
4. Place corn strips in a tray and bake for 20 minutes or until cooked and slightly golden. Transfer to a serving dish, and slather spiced butter. Crumble the feta on top and sprinkle with coriander to garnish. Serve with lime wedges.