

Grilled Corn with Avocado Sauce



Ingredients

- 8 ears of corn
- 1 avocado
- ½ cup plain yogurt
- ¼ tsp. smoked sweet paprika
- Sea salt, to taste
- Ground pepper, to taste

Serves 4

Preparation

1. To make the avocado sauce, blend avocado, yogurt, and paprika in a food processor until smooth.
2. Heat BBQ to 400°F, then grill corn on all sides for 8-10 minutes.
3. Brush the avocado sauce over corn, then top with lime juice and cilantro leaves.

Tip

To grill corn on a BBQ, boil corn for about 5 minutes. Place directly on grill and cook for 8-10 minutes, turning often so each side is nicely browned.

