



Grilled Chimanga with Curried Aioli

Prep Time: 10 minutes
Bake Time: 10 minutes
Yield: 4 Servings

INGREDIENTS

4 ears corn on the cob
1 cup Curried Aioli
¼ cup Harissa Spice Mix

DIRECTIONS

1. To clean the corn, peel the outer layer of the husk and discard. Be sure to save at least one layer, if not more, of the husk to use as the handle while eating the corn.
 2. Peel the remaining husk back and down, out of the way. Using your hands pick off the white silk and discard.
 3. Spread ¼ cup of Curried Aioli on each of the corn on the cobs, covering all sides.
 4. Place corn on the cobs on a hot grill and cook, rotating until all sides have a golden-brown color.
- Garnish with a sprinkle of the Harissa Spice Mix

