

# Roasted Corn Guacamole

Step 1- Get ingredients. You will need the following-

2 avocados

1 bunch of cilantro (1 cup diced)

1 sweet onion (1/2 cup diced)

1 serano chile minced

1 ear of corn boiled for 5 minutes

Cotija cheese

3-4 TBS of Mrod's famous salsa

1 cloves of garlic minced

Juice of 2 limes and the zest of 1 lime

1 TBS of oil

Salt & Pepper to taste

Step 2- Pre Prep

Boil the 1 ear of corn until almost done (about 5 minutes). When done, add 1 TBS of olive oil to a grill pan or any pan that you have and char the corn. Add salt and pepper to taste.

Cut the avocados and scoop the avocado into a bowl.

Add the cilantro, onion, garlic, 3-4 TBS of Mrod's famous salsa and ½ of the minced serano chili. If you like more spice please add more!

Zest 1 lime and juice 2 limes then add to the bowl. Add salt and pepper to taste.

Mix and mash all ingredients together and put in a serving bowl

Cut the charred corn off of the cob and sprinkle half in and mix, sprinkle the remaining on top along with cotija cheese.

Enjoy!