



Corn Ribs



DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: 10 MINUTES



SERVES: 4

Ingredients

- 2 corn cobs
- 2 tbsps olive oil
- 2 tsps smoked paprika
- 1 tsp onion powder
- 1 tsp garlic powder
- Cracked black pepper
- 1 bunch fresh coriander, roughly chopped
- 1 lime, cut into wedges

Ranch Sauce

- ½ cup mayonnaise
- ¼ cup sour cream
- 1 tsp chives
- ¼ tsp onion powder
- ¼ tsp garlic powder
- Salt and pepper

Method

Peel the husk from the corn cob then wrap in wet paper towel. Microwave on 800W for 4 minutes, allow to cool. Cut the corn cob in half lengthways and then again in half lengthways to make quarters. repeat this process for all the corn cobs.

In a mixing bowl combine the corn ribs, olive oil, smoked paprika, garlic powder, onion powder and pepper together. Spread the corn ribs over NEFF's Air Fry tray, place the tray on shelf level 3 and place the universal pan on shelf level 1. Cook on Air Fry function at 200°C for 10 minutes.

Ranch Sauce

To make the ranch sauce combine all the ingredients together in a medium mixing bowl and stir to combine.

Once the corn ribs are cooked serve immediately with the ranch sauce and garnish with the coriander and lime.

Notes

Great side for your next BBQ or family event. This recipe uses NEFF's Air Fry function to give a crispier result.