



MISO ROASTED CORN ON THE COB

Katie Simmons

INGREDIENTS

35 MINUTES 4 SERVINGS

- 4 Ears of Corn on the Cob
- 2 tsp. white miso paste
- Chives or scallions, to garnish

TAGS

#Asian #easy #glutenfree #healthy #summer #vegan



1

Gather ingredients. Preheat oven or grill to 375F.



2

To make the corn: Shuck the corn. Break in half or leave whole, your preference.



3

Rub the miso paste on the ears of corn.





4

Place in a foil pouch. Add a couple tablespoons of water. Place the pouch in the preheated oven or grill for about 35 minutes, until tender.



5

Garnish with scallions or chives and serve.

