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Chili Corn Hash hot off the grill

By Susie Iventosch



Chili Corn Hash Photos Susie Iventosch

- 1/4 cup olive oil, divided
- 2-3 teaspoons Cajun seasoning
- 2-3 teaspoons Trader Joe's Lime Seasoning Blend (or similar)
- 1 large yellow onion, coarsely chopped
- _ cup grated mixed Mexican cheese
- Salt and pepper to taste
- 6 lime wedges for garnish
- 1/4 cup cilantro leaves, snipped into small pieces with herb scissors or kitchen sheers

DIRECTIONS

Prepare Veggies:

1. Brush corn with olive oil and season all the way around with Cajun spice. (Can substitute chili lime seasoning if you don't like Cajun.)

2. Brush poblano pepper halves with olive oil and season with salt and pepper and place on a piece of foil.

3. Peel and coarsely chop onion.

Pre-cook the Veggies:

Heat barbecue to medium. Place corn cobs directly on the grill and cook for about 2 minutes per side, rotating four times to nicely brown all the way around. Remove from grill and cool. Once cooled enough to handle, cut corn off the cobs and set aside in a bowl.

Place the foil with the prepared peppers on the grill and cook until al dente, about 5-6 minutes. No need to turn the peppers. Remove from grill and cool. Once cooled, coarsely chop peppers and set aside.

Cook the onions in 2 tablespoons olive oil in a large skillet over medium-low heat for about 10-15 minutes, until translucent and beginning to caramelize. Add chopped peppers and corn and cook over medium heat until all is hot. Season with salt and pepper. Sprinkle cheese over the top and continue to cook until cheese is melted. Garnish with lime wedges and snipped cilantro.

*Note-we grill on a gas Weber, which runs hotter than some barbecues. Just be aware that cooking times can vary depending upon the barbecue you have.



Grilled peppers and barbecued corn are two family favorites in our household. One day last week when my parents were in town, we had half the amount of each of these veggies we needed to serve as a side dish with tacos. In order to make our supply stretch for the number of people, I decided to mix them together along with some sautéed onion and melted cheese. The outcome was outstanding. We enjoyed the dish so much, we proceeded to make it again the following two nights! Corn season is just around the corner and this is a fun way to combine these amazing flavors.

Chili Corn Hash
(Serves 6 as a side dish)

INGREDIENTS

- 6 ears of fresh corn
- 3 large poblano peppers, seeded, stems removed and cut in half lengthwise



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