

Esquites

6 ears of corn, grilled and cut off the cob
4 tomatoes, diced
1 tbs nutritional yeast
1/2 cup butter, melted
1/2 cup vegan mayo
1/2 cup veggie broth
2 tsp chili powder
1 bunch of herbs (traditionally cilantro, but subbing for basil for seasonality), chopped
Salt to taste
4 limes, juiced

Esquites are a classic Mexican street food and this recipe is adapted to be nut-free, gluten-free and dairy-free.

Grill and blend the tomatoes until almost smooth. Mix together with all other ingredients for a delicious summer side dish. Garnish with a bit more herbs.

Recipe by Garden Chef Natalie Fisher-Chavez



ATLANTA BOTANICAL GARDEN