

# SallyBee



Campaigning for people to "Season with Sense"



## SALLY BEE'S SPICY CORN ON THE COB

-  **Prep: 5 minutes**
-  **Cook: 30 minutes**
-  **Serves: 2 (as a side)**

### INGREDIENTS:

- 4 cobs of corn
- 1 tablespoon olive oil
- freshly ground black pepper
- pinch **LoSalt**
- pinch chilli flakes
- 1 tsp garlic powder
- 1 tsp dried oregano

### METHOD:

1. Pre-heat oven to 180°C.
2. Pop the corn in an oven proof baking tray.
3. In a small bowl, mix together the olive oil, pepper, LoSalt, garlic powder, chilli flakes and dried oregano to make the marinade.
4. Drizzle the marinade over the corn and use your hands to make sure they are all covered.
5. Pop in the oven for 20 mins, after which time, check the corn and drizzle with a little extra olive oil. Bake for a final 10 mins and serve hot and spicy!