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Corn Ribs

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4 pc corn on the cob

1 ts paprika powder

1 pc clove of garlic, grated, or garlic powder

Some salt and pepper

Some olive oil, avocado oil or other oil for frying

Some chili sauce

lime wedges for garnishing

Preparation time: 10 min

Cooking time: 30 min

Total time: 40 min

Difficulty: easy

Portions: 2 People

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1. Cut the corn on the cob into quarters, lengthways.

2. Mix all the seasoning ingredients and oil in a bowl to make an aromatic sauce.

3. Marinate the raw corn on the cob quarters in the sauce thoroughly.

4. Preheat your oven to 375 degrees Fahrenheit / 190 degrees Celsius.

5. Place the marinated corn on the cob pieces onto a baking tray. Bake in the oven for 30 minutes until crispy.

6. Depending on the desired level of crispiness, you can shorten or prolong the baking time.