Corn with Roasted Chiles

1 red onion, diced 2 cloves garlic, finely chopped

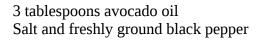
[Preroast these]

2 roasted serrano chiles, finely diced 1 small roasted poblano chile, finely diced 1 roasted red pepper, finely diced

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8 ears fresh corn, roasted, kernels removed [Preroast these]

2 tablespoons cold unsalted butter 2 tablespoons crème fraiche Juice of 1 lime 2 tablespoons finely chopped fresh cilantro ¼ cup cotija or goat cheese, crumbled





Heat the oil in a large sauté pan over medium-high heat. Add onion and cook until soft. Add garlic and cook for 1 minute. Stir in the serranos, poblano, red pepper and corn and cook until the corn is tender, about 8-10 minutes. Season with salt and pepper.

Stir in butter, crème fraiche, lime juice and cilantro; transfer to a serving bowl and sprinkle with cheese.