

Tokyo Street Corn



Ingredients	Measure	Directions
OIL, SALAD (1 GALLON)	4 ounces	<p>Pre-Preparation Instructions</p> <ul style="list-style-type: none"> Thaw corn in colander or perforated pan overnight <p>Preparation Instructions</p> <ul style="list-style-type: none"> Make sure corn is completely thawed and drained. Heat large flat top griddle or oven to approximately 375 degrees. Add oil, spread to coat bottom of pan, add corn and sear, stirring occasionally until kernels caramelize to desired color. Transfer corn to 2" ½ hotel pan, sprinkle with cotija cheese if desired, drizzle Kikkoman Sushi Sauce (Unagi Tare) across surface of corn, then squiggle sour cream in the opposite direction. Garnish with sesame seeds and minced green onions. Serve on hot bar or salad bar. <p>Serving Instructions</p> <ul style="list-style-type: none"> Garnish with sesame seeds and minced green onions. Serve on hot bar or salad bar.
CORN, FROZEN, NO SALT ADDED	32 ounces	
SAUCE, UNAGI TARE, KIKKOMAN	4 ounces	
SOUR CREAM	4 ounces	
SEEDS, SESAME	1 ounce	
GREEN ONIONS	2 ounces	

Serving Size	1 Serving Provides	Yield
½ cup	½ cup starchy vegetable	51 servings

Nutrients Per Serving		
Calories 47.5	Saturated Fat 0.47 g	Iron 0.03 mg
Protein 0.62 g	Cholesterol 1.48 mg	Calcium 2.85 mg
Carbohydrate 4.8 g	Vitamin A 59.7 IU	Sodium 80.6 mg
Total Fat 3.1 g	Vitamin C 0.17 mg	Dietary Fiber 0.48 g