**Cajun Corn**

Servings: 4

Prep Time: 10 Minutes

Cook Time: 30 Minutes

Total Time: 45 Minutes

Equipment Needed:

Measuring Utensils, Large Bowl, Whisk (OR) Spoon, Baking Sheet, Parchment Paper, Serrated Knife, Cutting Area

Ingredients:

4 ears Corn, shucked, cut (fresh OR frozen)

*Sauce~*

2 Tablespoons Olive Oil

1-1/4 teaspoon Kosher Salt (OR) Pink Himalayan Salt

1/2 Cup Vegan Butter, melted, divided

1/2 teaspoon Ground Black Pepper (OR) White Pepper

1 teaspoon Onion Powder

1 teaspoon Garlic Powder

1/4 teaspoon Thyme, dried

1/4 teaspoon Oregano, dried

1 teaspoon Paprika (OR) Smoked Paprika

1/4 teaspoon Cayenne

Directions:

1. Cut the corn into pieces and set them aside.
2. In a large bowl, mix all the seasonings using a spoon or whisk.
3. Add the corn pieces to the bowl and coat them thoroughly with the seasoning mix.
4. Stand the seasoned corn pieces upright on a parchment-lined baking sheet.
5. Air fry or broil for 30 minutes, or until lightly charred and tender.
6. Remove from heat, serve, and enjoy!