

RECIPE CARD

Mexican Street Corn Salad

RECIPE NAME

8 servings

YIELD

10 min

PREP TIME

10 min

TIME TO COOK

NOTES

INGREDIENTS

4 cups of corn (fresh or approximately 24 oz. frozen)
1 Tablespoon olive oil
1 red bell pepper, diced
1 bunch cilantro, minced (leave some for garnish)
1 jalapeno, diced
1/2 large red onion, diced
2/3 cup coitja cheese (shredded or crumbled)

DRESSING:

3 Tablespoon sour cream
2 Tablespoon mayonnaise
4 Tablespoon fresh lime juice (approx 2 limes)
1/2 teaspoon cumin
1/2 teaspoon paprika
1/4 teaspoon kosher salt

PROCEDURE

1. Heat olive oil in saute pan to medium high; add corn and cook until slightly charred, approximately 7-10 minutes. Set aside in large bowl.
2. Add pepper, onion, cilantro, and jalapeno to the corn, mixing well.
3. In a small bowl, combine all dressing ingredients and mix until smooth.
4. Pour dressing over corn and mix well.
5. Add half the cheese to the corn and mix well. Use the remaining cheese and a few cilantro leaves as garnish on top.
6. Cover and store in the fridge up to 8 hours before serving.