

Elote Salad

Ingredients

- 2 tablespoons canola oil
- 4 ears fresh corn, shucked, kernels removed (or frozen, canned - thaw and drain first)
- 1/4 teaspoon Kosher salt
- 2 ounces Cotija (or feta) cheese, crumbled
- 1/2 cup green onions, finely sliced
- 1/2 cup cilantro leaves, finely chopped
- 1/2 to 1 jalapeño pepper, seeded and stemmed, finely chopped
- 2 cloves garlic, minced
- 2 tablespoons mayonnaise
- 2 tablespoon fresh lime juice (~1 lime)
- 1/2 to 1 teaspoon chili powder

Nutrition Tip: This is a salad version of the popular Mexican street corn. This dish sneaks in lots of veggies in a flavorful and fun way!



Directions

Heat oil in a large nonstick skillet over high heat until shimmering. Add corn kernels and cook without moving until charred on one side, about 2 minutes. Toss corn, stir, and repeat until charred on second side, about 2 minutes longer. Continue tossing and charring until corn is well charred all over, about 10 minutes total. Transfer to a large bowl and add salt.

Add cheese, green onions, cilantro, jalapeño, garlic, mayonnaise, lime juice, and chili powder to the corn and toss to combine. Adjust seasoning with salt and more chili powder to taste.

Recipe adapted from www.seriousseats.com

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