

MEXICAN STREET CORN SALAD

Ingredients

- 4 cups corn, cut from cob or frozen kernels
- ¼ cup mayonnaise
- ½ tsp chili powder
- ½ tsp garlic powder
- 1 Tbsp lime juice
- Zest of one lime
- 1 Tbsp fresh chopped cilantro (or parsley)
- Kosher salt, to taste
- ½ cup cotija cheese

Directions

1. Heat olive oil over high heat in a large skillet.
2. Add corn. Cook 3-5 minutes or until corn starts to slightly char. Stir often. If using frozen corn, add a few minutes.
3. Transfer corn to a large bowl and let cool.
4. Combine mayonnaise, chili powder, garlic powder, lime juice and zest, cilantro, and a pinch of salt in a small bowl.
5. Stir mayo mixture into corn and then add cotija cheese.
6. Chill until ready to serve.
7. Garnish with more cotija cheese and cilantro when serving.