

Mexican Street Corn Salad

Ingredients:

four ears of fresh corn, shucked and kernels cut from cob (4 cups)
one and 1/2 Tbsp vegetable oil
a pinch of salt
1/3 cup chopped red or onion
1/3 cup lightly packed cilantro leaves, chopped
one jalapeño pepper, stemmed, seeded and minced (optional)
1 clove garlic, minced
three ounces of Cotija cheese, finely crumbled*
three tablespoons of mayonnaise (light or regular)
one and 1/2 tablespoons of fresh lime juice, divided
1/2 teaspoon chili powder, then more to taste
one and 1/2 medium avocados, peeled, cored and chopped small

Instructions:

Heat vegetable oil in a large skillet over medium-high heat until shimmering. Add corn and season with salt to taste and toss, then let cook, tossing only occasionally (about every 2 minutes) until corn is well charred all over (about 6 - 9 minutes total.) Remove from the heat and allow to cool slightly. Add corn to a medium bowl along with avocados, onions, cilantro, jalapeño, garlic, Cotija cheese, mayonnaise, lime juice and chili powder and toss. Serve immediately.

*Can't find Cotija cheese? Feel free to substitute feta.

Special Safety Note: When working with fresh jalapeño peppers, wear rubber gloves, disposable plastic gloves, or cover your hands with small plastic bags. If your bare hands do touch the peppers, wash your hands well with soap and warm water and avoid touching your face.

