



Mexican Corn Elote Salad (Mexican Street Corn Salad)

Prep: 30 minutes

Roast: 45 minutes • Serves: 10

- 10 ears fresh or frozen corn, silks and husks removed
- 2 cans (4 ounces each) diced mild green chiles
- 3 garlic cloves, crushed with press
- 1 medium red onion, finely chopped (about 1 cup)
- 1½ cups crumbled feta cheese or queso Cotija (6 ounces)
- ½ cup coarsely chopped fresh cilantro leaves
- ⅓ cup fresh lime juice
- ¼ cup mayonnaise
- ¼ cup sour cream
- 1 teaspoon chili powder
- ½ teaspoon ground cayenne pepper
- ½ teaspoon salt
- Lime wedges for serving (optional)

1. Preheat oven to 375°. Cut corn kernels from cobs. You should have about 5 cups. Spread corn in single layer on rimmed baking pan. Roast 45 to 50 minutes or until golden brown, stirring twice.

2. Meanwhile, in large bowl, combine chiles, garlic, onion, 1 cup cheese, cilantro, lime juice, mayonnaise, sour cream, chili powder, cayenne pepper and salt.

3. Let corn cool slightly, then toss with mayonnaise mixture until well combined. Serve sprinkled with remaining ½ cup cheese and lime wedges, if desired. Makes about 5½ cups.

Approximate nutritional values per serving:

*169 Calories, 11g Fat (7g Saturated), 20mg Cholesterol,
438mg Sodium, 20g Carbohydrates, 3g Fiber, 5g Protein*

Chef tips

A serrated knife works well to cut corn from cobs.

This dish can be prepared, covered and refrigerated up to 1 day ahead. Sprinkle with remaining cheese just before serving.