



Mexican Street Corn Salad

Prep: 15 minutes plus cooling • Grill: 8 minutes
Serves: 6

- 5 medium ears fresh white corn, silks and husks removed
- 1 tablespoon olive oil
- ½ medium red onion, finely chopped (about ½ cup)
- ¾ cup crumbled feta cheese
- ¼ cup chopped fresh cilantro
- ¼ cup unsalted butter, softened
- 2 tablespoons sour cream
- 2 tablespoons fresh lime juice
- 2 tablespoons mayonnaise
- ½ teaspoon chili powder
- Lime wedges

1. Prepare outdoor grill for direct grilling over medium-high heat. Brush corn with oil; place on hot grill rack. Cover and cook 8 minutes or until grill marks appear, turning once; cool 10 minutes.

2. In medium bowl, stir onion, ½ cup Cotija, cilantro, butter, crema, lime juice, mayonnaise and chili powder. Cut corn kernels from cobs; fold into mayonnaise mixture. Makes about 4½ cups.

3. Serve salad sprinkled with remaining ¼ cup Cotija along with lime wedges.

*Approximate nutritional values per serving (¾ cup):
240 Calories, 19g Fat (9g Saturated), 41mg Cholesterol,
221mg Sodium, 15g Carbohydrates, 2g Fiber, 4g Sugars, 5g Protein*

Chef Tip

A serrated knife works well to cut corn kernels from cobs.

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