

# Mexican Street Corn Salad

## Ingredients

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4 c Corn Kernels  
1 1/2 T Vegetable Oil  
0 ds Salt  
1/3 c Red Onion (chopped)  
1/3 c Cilantro (chopped)  
1 Jalapeno (seeded and chopped)  
2 clv Garlic (minced)  
3 oz Cotija Cheese (crumbled)  
3 T Mayonnaise  
1 1/2 T Lime Juice  
1/2 t Chili Powder  
1 1/2 Avocados (chopped)

## Instructions

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- 1.Heat vegetable oil in a large skillet over medium-high heat until shimmering.
- 2.Add corn, 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 heat and allow to cool slightly.
- 3.Add corn to a medium bowl along with, avocados, onions, cilantro, jalapeno, garlic, Cotija, mayonnaise, and lime juice and chili powder and toss. Serve immediately with more chili powder to taste as desired.