



Mexican Street Corn Salad

WHAT'S NEEDED

Ingredients:

- 1 tbsp. olive oil
- 1 bag frozen corn
- 1/2 red onion, chopped
- 1/2 jalapeño, chopped
- 1/2 avocado, diced
- 1/3 cup mayonnaise
- juice of 1/2 lime
- 1/2 tsp. chili powder
- Cholula Green Pepper Hot Sauce**, a few shakes
- handful of cilantro, roughly chopped
- Cotija cheese for topping



HOW TO MAKE

Preparation - 6 servings

1. Heat olive oil over medium heat in a large skillet. Add corn and cook until lightly charred, stirring occasionally for about 10 minutes. Set aside and let the corn come to room temperature.
2. In a mixing bowl, combine mayonnaise, lime juice, chili powder, **Cholula Green Pepper Hot Sauce**, and 1/2 handful of cilantro to make dressing. Stir until the dressing has reached a smooth consistency.
3. In a large serving bowl, add the corn, onion, jalapeño and avocado, then drizzle with the dressing. Stir gently to combine. Top with rest of freshly chopped cilantro, Cotija cheese, and chili powder for serving.

