

RECIPE

Elote Mexican Grilled Corn Salad

When I'm in Mexico City one of my favorite things to do is enjoy some Elote (Mexican grilled sweet corn). Take it up a notch with spiciness, creaminess and the saltiness of cotija cheese in a fresh summer salad perfect for your next backyard BBQ, picnic or cookout.



INGREDIENTS

5-7 ears of sweet corn
(substitute 1 bag Trader Joe's frozen Fire-Roasted Corn)

1/3 cup cotija cheese
(substitute feta if needed)

1/3 crema (substitute 3
tablespoons sour cream and
5 tablespoons mayonnaise)

1 small red onion chopped

1/2 teaspoon ground cumin

1/2 teaspoon chili powder

Dash of Kosher salt & pepper

3 tablespoons chopped fresh
cilantro (don't like cilantro
substitute basil)

1 tablespoon fresh lime juice

2 limes (one for juice, one for
garnish)



PREPARATION

Husk and grill sweet corn.

With a sharp knife cut the corn
off the cob.

Chop cilantro and red onion
into small pieces.

Combine all of the ingredients
together and toss then season
with salt and pepper to taste.

Garnish with a quartered lime,
a few sprigs of cilantro, some
cotija cheese and a dash of chili
powder.



MIX IT UP

Add protein like grilled
chicken or steak
Freshen it up with tomatoes,
sweet peppers or radishes

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