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## Mexican Street Corn Salad

Makes 4 Servings

### INGREDIENTS

- 2 tablespoons vegetable or canola oil
- 6 ears of fresh corn shucked (about 4 cups fresh corn kernels) You can also use canned or defrosted frozen corn when not in season.
- salt pepper to taste
- ¼ cup mayonnaise of choice or Aioli
- ½ cup feta cheese, finely crumbled
- ½ cup finely sliced scallions, green parts only
- ½ cup fresh cilantro leaves, finely chopped
- 1 jalapeño pepper, seeded and stemmed, finely chopped
- 2 medium cloves garlic, minced
- Juice and zest from 2 limes
- 1 tablespoon taco seasoning
- 1 teaspoon chili flakes

### Directions

- Heat oil in a large skillet or wok over high heat until shimmering. Add corn kernels, season to taste with salt and pepper, toss once or twice, and cook without moving until charred on one side, about 2 minutes. Toss corn, stir, and repeat until charred on second side, about 2-4 minutes longer. Transfer to a large bowl.
- Add mayonnaise, cheese, scallions, cilantro, jalapeño, garlic, lime juice and zest, taco seasoning and chili flakes. Toss to combine.
- Taste and adjust seasoning with salt and more lime juice to taste.
- Place salad into serving bowl and garnish with more scallion, cilantro, and feta cheese.
- Serve immediately.