

Mexican Street Corn (aka Elote) Salad

Serves 3-4

INGREDIENTS

For the salad

- 3 tablespoons butter
- 5-6 ears fresh corn, shucked, kernels removed (about 4 cups corn kernels)
- Kosher salt, to taste
- 1 heaping cup finely shredded purple cabbage
- 1/3 cup finely diced red onion or shallot
- 1 cup chopped fresh cilantro leaves
- 1/2 jalapeño pepper, seeds removed and finely chopped
- 3/4 cup Cotija (or feta) cheese, crumbled

For the dressing

- 1/4 cup mayonnaise
- 2 tablespoons freshly squeezed lime juice (about 1 lime's worth of juice)
- 1 clove garlic, minced
- 1/2 teaspoon paprika
- 1/2 teaspoon cumin
- 1/4 teaspoon kosher salt

PREPARATION

1. Heat butter in a large nonstick skillet over high heat until hot and shimmering. Add the corn kernels, season to taste with salt (start with 1/2 teaspoon salt), and cook, tossing occasionally, until the corn is nicely charred all over, about 8-10 minutes total. Keep in mind that for the corn to get a nice char, you don't want to stir **too** frequently... allow the corn to sit in the pan for a few minutes at a time before tossing again. Transfer the charred corn to a large bowl.
2. While the corn is cooking, make the dressing – combine the dressing ingredients in a small bowl and whisk together until smooth. Taste and adjust seasoning as needed.
3. Add the chopped purple cabbage, red onion (or shallot), jalapeno, and most of the cilantro (reserve a bit for garnishing), and most of the Cotija (or feta) cheese (again, reserve some for garnishing) to the bowl with the corn.
4. Pour the dressing over the large bowl with the corn + veggies and mix well. Taste and adjust seasoning as needed.
5. To serve, garnish with the remaining fresh cilantro and Cotija (or feta) cheese. Best when enjoyed warm, but it's delicious at room temperature too.

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