



MEXICAN STREET CORN SALAD

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Recipe type: Side Dish

Serves: 6

INGREDIENTS

- 8 ears of fresh corn (shucked)
- 2 T butter
- 1/3 c mayo
- 3 T sour cream
- 1 t lime zest
- 3 T lime juice
- 1 clove garlic microplaned
- 1/4 t chili flake
- 2 t tajin spice
- 1/2 t salt
- Pinch pepper
- 1/2 c ricotta salata (crumbled)
- 2 T chopped cilantro
- 2 T chopped parsley
- 3 scallions sliced thin
- Salt & pepper to taste

INSTRUCTIONS

Preheat grill to high heat.

To cook the corn - Bring a large pot of salted water to boil, add corn, return to boil, turn off burner, cover and let sit for 5 min. Remove corn and let cool for a few minutes.

Meanwhile mix dressing sauce - In a small mixing bowl whisk to combine mayo, sour cream, lime zest and juice, garlic, chili, tajin, salt, pepper.

In a medium bowl, cut kernels off the corn cob and melt on the butter while still warm. Toss in the cheese, herbs, and scallion (reserve a bit of each for the garnish). Taste and adjust seasoning.