

## **INGREDIENTS**

## For Elote Salad:

2 tbsp olive oil

1 bunch of spring onions, scallions or a small red onion

2 garlic cloves

4 ears of corn, charred on a grill (1 ear/person, but will feed up to 6), can also use 3 cups of defrosted fire-roasted corn

Juice of 2 limes

½ cup crema, whole yogurt or sour cream

½ cup (about 2 oz.) cotija cheese, grated

1 jalapeño chile

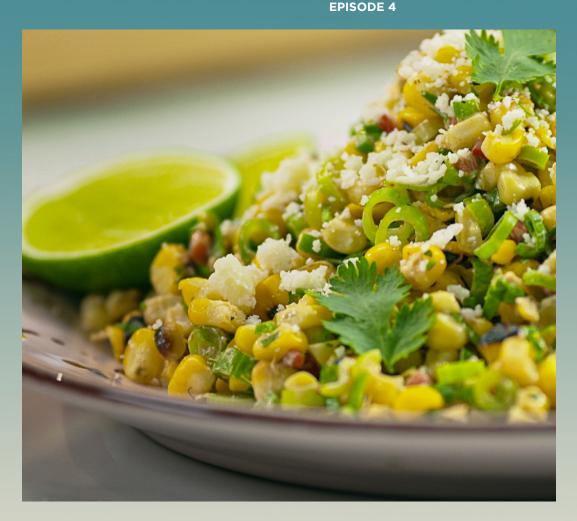
1 fresno chile

1 bunch cilantro

1 tsp smoked paprika

1 tsp chili powder

Ground cumin, optional



## **ELOTE SALAD**

## **DIRECTIONS:**

- 1. Place a large skillet over medium high heat, add olive oil.
- 2. Add the spring onion and let cook for a few minutes, add in the garlic and let cook for another minute and then add all of the corn to warm through.
- 3. Pour this mixture into a large serving bowl and stir in all remaining ingredients. Serve immediately.