

# Street Corn Salad

## Ingredients

2 tablespoons vegetable oil

4 ears corn, shucked and kernels removed (about 3 cups)

Kosher Salt

3 tablespoons mayonnaise

½ cup Cotija (or Feta) cheese, finely crumbled

½ cup fresh cilantro, chopped

1 jalapeno pepper, seeded and stemmed, finely minced

1 medium garlic clove, minced

1 fresh lime, juiced

½ teaspoon chili powder

## Instructions

1. Heat the oil over high heat in a large sauté pan. Add the corn, season with salt and toss to coat in oil. Cook without stirring for 2-3 minutes until beginning to char. Toss corn, stir, and cook undisturbed for 2 more minutes. Transfer to a large bowl.
2. Add the remaining ingredients, mix well and adjust seasoning with salt if needed. Serve immediately.