



[Http://www.oliveontap.com](http://www.oliveontap.com)



Olive on Tap Mexican Street Corn Salad

Also known as Esquites, is smoky, spicy, tangy and incredibly delicious

INGREDIENTS: 4 cups corn (about 5 ears), cut from the cob * 1 tbsp **Olive on Tap Jalapeno Olive Oil or Habanero** if you dare!!! * 1/2 red bell pepper chopped * 1/2 small red onion finely chopped * 1/2 cup fresh cilantro chopped * 6 green onions chopped * 1 jalapeno pepper diced * 1/2 avocado chopped * 4 tbsp lime juice (from about 2 limes) * 1/2 tsp cumin ground * 1/2 tsp smoked paprika * 1/4 tsp black pepper ground * 1/4 tsp salt * 2 tbsp sour cream (or yogurt) * 2 tbsp mayonnaise * 1/2 cup cotija cheese (or feta), crumbled

Cut the corn off the cob. I used 5 ears to get about 4 cups. You can also use canned corn or frozen corn. If using frozen, no need to thaw it out. Heat the olive oil in a large skillet over high heat. Add the corn and stir it around. Cook for about 3 to 5 minutes or until the corn starts to char, which is why we're using high heat. If using frozen corn, you will need a couple minutes extra to get the right charred bits. Transfer the corn to a large bowl and let it cool for a couple minutes. To the same bowl, add the remaining ingredients. Stir everything together until well combined. Adjust lime juice and salt and pepper as necessary.

To serve garnish with additional cheese and cilantro, if preferred.

Recipe Notes I usually make this with feta cheese since I always have a hard time finding Cotija cheese, which is a Mexican cheese similar to feta.