



Mexican STREET CORN SALAD

Fresh, zesty & full of flavor!



DRESSING



- ¼ cup mayonnaise
- ½ teaspoon chipotle powder
or more!
- ¼ teaspoon garlic powder
- 3 tablespoons lime juice
- Salt and pepper to taste



SALAD



- 3 cups roasted corn kernels (thawed if frozen)
- ½ cup red onions diced
- 1 large avocado diced
- 1 jalapeno seeds/ribs removed and diced
- ½ cup chopped cilantro
- 1 (15-ounce) can black beans drained and rinsed
- ½ cup cotija cheese crumbled

INSTRUCTIONS

- 1 DRESSING:** Combine the dressing ingredients in a small bowl and whisk until smooth. I added about ½ teaspoon of kosher salt to begin with and ¼ teaspoon of black pepper.
- 2 ADD:** Combine the ingredients for the salad in a large bowl.
- 3 DRESS:** When ready to serve, add the dressing and stir until evenly distributed. Check for seasonings, and adjust as desired. Refrigerate if you want to serve this cold.
- 4 MAKE AHEAD:** Salad ingredients and dressing can be prepared and kept separate until ready to serve.



Nutrition

Calories: 161 kcal | Carbohydrates: 13g | Protein: 4g | Fat: 12g | Saturated Fat: 3g
Fiber: 3g | Sugar: 4g

Enjoy! ♥