

# FRESHMADE NYC

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COOKING STUDIO & EVENTS

## MEXICAN STREET CORN SALAD

*Makes 4 servings*

2 tablespoons avocado oil

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

Kosher salt

2 tablespoons greek yogurt

2 ounces feta or cotija cheese, finely crumbled

1/2 cup finely sliced scallions

1/2 cup fresh cilantro leaves, finely chopped (optional)

1 to 2 medium cloves garlic, pressed or minced on a microplane grater

1 tablespoon fresh juice from 1 lime

Chili powder or chili flakes, to taste (optional)

Optional add-ins (black beans, red onions, avocado, peppers, etc.)

**DIRECTIONS:** Toss corn, yogurt, cheese, scallions, cilantro, garlic, lime juice, and chili powder and toss to combine. Taste and adjust seasoning with salt and more chili powder to taste.

