

Corn Salad



“Every element plays perfectly off each other here: The tangy sour cream and mayo combo balances the smoky chipotle, the creamy avocado mellows out the heat of the jalapeño, and the sweet corn matches the salty queso fresco cheese. It’s the kind of side you’ll want to serve with—and put on—everything.”

Total: 15 mins. Yields: 6-8 servings

INGREDIENTS:

Chipotle-lime Dressing:

- ¼ cup sour cream
- 2 Tbsp. mayonnaise
- 2 Tbsp. lime juice
- 2 tsp. hot sauce
- ¾ tsp. kosher salt
- ½ tsp. chipotle chile powder, plus more for garnish
- ¼ tsp. ground cumin
- ¼ tsp. black pepper

The Salad:

- 4 large ears yellow corn, shucked
- 2 plum tomatoes, chopped
- 1 avocado, peeled and chopped
- 1 cup chopped red onion
- 1 jalapeño, stemmed and chopped
- ½ cup chopped cilantro, plus leaves for garnish
- ½ cup crumbled queso fresco, plus more for garnish
- Lime wedges, for serving

DIRECTIONS:

1. For the chipotle-lime dressing: In a small bowl, whisk together the sour cream, mayonnaise, lime juice, hot sauce, kosher salt, chipotle chile powder, cumin, black pepper, and 1 tablespoon of water. Set aside.
2. For the salad: Meanwhile, bring a large pot of water to boil over high heat and season generously with salt. Add the ears of corn and boil for 3 minutes. Remove the corn from the pot and let it cool to room temperature. Slice the kernels off the cob. (You should have about 4 cups of corn).
3. In a large bowl, gently toss together the corn, tomatoes, avocado, red onion, jalapeño, chopped cilantro, and queso fresco. Drizzle with the dressing and toss gently to coat. Sprinkle with more cilantro, queso fresco, and chipotle chile powder. Serve with lime wedges.