ESQUITES

Mexican Corn Salad

INGREDIENTS
- 2 Tbsp vegetable oil
- 3 cups corn, thawed from frozen OR canned and drained
- Salt, to taste
- 2 tbsp Greek yogurt or mayo
- 2 ounces Cotija cheese, crumbled (or sub feta)
- 1/4 cup red onion, diced (optional)
- 1/2 cup fresh cilantro leaves, finely chopped
- Juice of 1/2 lime
- Chili powder, to taste

DIRECTIONS
1. Heat oil in a large non-stick skillet over medium-high heat.
2. Add corn and salt. Allow corn to char slightly on one side, about 1-2 minutes. Toss and repeat until corn is slightly charred all over, about 7-10 minutes.
3. Transfer corn to large bowl and add yogurt or mayo, cheese, red onion, cilantro, lime juice and chili powder.
4. Toss to combine. Taste and adjust seasoning as needed. Serve immediately.

PREP TIME
5 Minutes

COOK TIME
about 10 Minutes

TOTAL TIME
15 Minutes

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