

# Print Recipe

Serving for **6 - 8 people**

## INGREDIENTS

### Mexican-Style Corn Salad (Esquites):

3 tablespoons lime juice, plus extra for seasoning (2 limes)

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3 tablespoons sour cream

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1 tablespoon mayonnaise

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1–2 serrano chiles, stemmed and cut into 1/8-inch-thick rings

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3/4 teaspoon table salt, divided

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2 tablespoons plus 1 teaspoon vegetable oil, divided

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6 ears corn, kernels cut from cobs, divided

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2 garlic cloves, minced

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1/2 teaspoon chili powder

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4 ounces cotija cheese, crumbled (1 cup)

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## Directions:

1. Combine lime juice, sour cream, mayonnaise, serrano(s), and 1/4 bowl. Set aside.
2. Heat 1 tablespoon oil in 12-inch nonstick skillet over high heat until corn and spread into even layer. Sprinkle with 1/4 teaspoon salt. (stirring, until corn touching skillet is charred, about 3 minutes. Remove let stand, covered, for 15 seconds, until any popping subsides. Transfer sour cream mixture. Repeat with 1 tablespoon oil, remaining 1/4 to remaining corn.
3. Return now-empty skillet to medium heat and add remaining 1 teaspoon powder. Cook, stirring constantly, until fragrant, about 30 seconds. Bowl with corn mixture and toss to combine. Let cool for at least 15
4. Add cotija, cilantro, and scallions and toss to combine. Season with 1/2 tablespoon extra lime juice to taste. Serve.

3/4 cup chopped fresh  
cilantro

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3 scallions, sliced thin

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