



Spicy Mexican Street Corn Salad

SERVES: 12

INGREDIENTS:

- 1 Tbsp olive oil
- 5 cups (680g) of frozen corn
- ¼ cup mayonnaise
- 226g feta cheese, crumbled
- 2 Tbsp fresh lime juice
- ½ jalapeno diced
- 3 Tbsp diced red onion
- ½ cup chopped coriander
- ¼ tsp chilli powder
- 3 cloves garlic, finely minced
- Pinch of chilli flakes
- ½ tsp salt



METHOD:

1. Heat the olive oil in a large skillet over medium heat, for 30 seconds.
2. Add the frozen corn and cook over medium heat for 8-10 minutes, stirring frequently. (The corn should be warm but don't overcook the kernels or they'll become mushy.)
3. In a large bowl, combine the mayonnaise, feta cheese and lime juice.
4. Stir in the diced jalapeno, red onion, coriander, chili powder, garlic and chilli flakes.
5. Add in the corn into the cheese mixture and stir until well coated/
6. Add salt to taste, then serve.