INGREDIENTS

For Elote Salad:
- 2 tbsp olive oil
- 1 bunch of spring onions, scallions or a small red onion
- 2 garlic cloves
- 4 ears of corn, charred on a grill (1 ear/person, but will feed up to 6), can also use 3 cups of defrosted fire-roasted corn
- Juice of 2 limes
- ½ cup crema, whole yogurt or sour cream
- ½ cup (about 2 oz.) cotija cheese, grated
- 1 jalapeño chile
- 1 fresno chile
- 1 bunch cilantro
- 1 tsp smoked paprika
- 1 tsp chili powder
- Ground cumin, optional

ELOTE SALAD

DIRECTIONS:

1. Place a large skillet over medium high heat, add olive oil.
2. Add the spring onion and let cook for a few minutes, add in the garlic and let cook for another minute and then add all of the corn to warm through.
3. Pour this mixture into a large serving bowl and stir in all remaining ingredients. Serve immediately.