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MEXICAN STREET CORN SALAD

STEAMING

This is a delicious easy recipe to have in your salad repertoire, it's the perfect accompaniment to any grilled meats, poultry or fish. The corn can be steamed or for a more robust flavor, steam roast the corn at a high temperature, either way it will be delicious.

Ingredients

- 6 ears corn
- ¼ cup finely chopped cilantro
- ¼ cup diced red onion
- 1 cup cherry tomatoes, chopped
- 1 large avocado, small diced
- ½ cup crumbled cotija cheese
- 2 tbsp fresh lime juice
- ⅓ cup mayonnaise
- ⅛ tsp smoked paprika, mild or spicy
- ⅛ tsp chili powder



Preparation

Heat the Combi steam oven in the Steam mode 212 degrees or in the combination Convection Steam mode 400 degrees.

Steamed corn: place the corn cobs in the perforated pan and cook for 8 - 10 minutes until tender. Cool before removing the corn from the cobs.

Steam roasted corn: brush the corn cobs with some softened butter

and sprinkle with kosher salt. Roast for 10 - 12 minutes until the corn begins to caramelize at the edges. Cool before removing the corn from the cobs.

Meanwhile, combine the cilantro, red onion, tomatoes, avocado and cotija cheese in a medium sized bowl. Mix the remaining ingredients in a small bowl and add a little sea salt and freshly ground pepper to taste.

Serves 4

WRITE YOUR NOTES: