

MORTON & BASSETT SPICES®

Elote Corn Salad



- 4 ears of corn
- 1 tablespoon mayo
- 1 garlic clove, minced
- 1 lime, juiced
- 1 avocado, cubed
- 1 jalapeno, thinly sliced
- ¼ red onion, chopped
- 1 cup cherry tomatoes, halved
- ¼ teaspoon Morton & Bassett Chili Powder
- 1 teaspoon Morton & Bassett Paprika
- ¼ cup Cilantro, chopped
- ¼ cup Cotija cheese for topping
- Salt to taste

Grill the ears of corn, husk on, about 15-20 minutes.

While the corn is grilling, mix the mayo, garlic, and lime juice together in a small bowl. Once the corn is finished grilling, remove husks and carefully cut kernels off the cob. Combine the avocado, jalapeno, onion, tomatoes, and grilled corn kernels in a large bowl. Drizzle the mayo dressing over, sprinkle the chili powder and paprika in, and toss to combine. Top with cotija cheese and fresh cilantro.



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