

Grilled Corn Salad with Citrus, Herbs, + Cotija

Grilled Corn is the epitome of summer food, and here, it's served with fresh, flavorful fixins' in a salad that you'll make all season long. Enjoy with grilled proteins, platters of ripe tomatoes, and preferably outdoors with chilled wine.

SERVES: 4-6

PREP TIME: 15M

COOK TIME: 12M

Ingredients

- 6 ears corn, husked
- 1 - 1 1/4 cup crumbled cotija or feta
- 1 cup thinly sliced scallions
- 1/2 cup cilantro, roughly chopped
- 1/3 cup fresh lime juice
- 1/3 cup olive oil, plus more for grilling
- 1 serrano or jalapeco, seeds removed and diced
- kosher salt to taste

Directions

Grill The Corn

1. Heat a grill or cast-iron grill pan to medium heat. While the grill is heating up, brush corn with olive oil, and season generously with salt.
2. Grill corn for 10-12 minutes, or until it starts to get grill marks, being sure to turn occasionally so all sides of the corn get a bit of char, but not so much that the corn dries out. Once cooked, let corn cool slightly.

Assemble the salad

1. Slice kernels off of cob, and transfer kernels to large serving bowl.
2. To large serving bowl with corn kernels, add crumbled cheese, sliced scallions, chopped cilantro, lime juice, olive oil, serrano or jalapeno, and several generous pinches of kosher salt to taste.

Taste, Adjust, + Serve

1. Toss, taste, and adjust. If it needs more brightness, add more lime juice. If it needs more savory flavors, add more crumbled cheese or kosher salt. Freshen it up with more cilantro and scallion if desired. Serve salad while warm or at room temp.