



GRILLED SWEET CORN FIESTA PARTY SALAD

- 2 cups grilled corn kernels
- 1 Tablespoons olive oil
- 1 large Roma tomato, chopped
- 1/4 cup chopped red onion
- 1 garlic clove, minced
- 1 small jalapeno pepper, seeded, minced
- 1/2 teaspoon ground cumin
- 1/2 teaspoon salt
- 1/8 teaspoon black pepper
- 1/4 cup chopped fresh cilantro
- 1 avocado, peeled, seeded, chopped
- 1 Tablespoon lemon juice or as desired
- 4 lettuce leaves
- 1/4 cup crumbled Queso Fresco cheese

In a large bowl, toss grilled corn kernels with olive oil to coat; add tomatoes, onions, garlic, minced jalapeno pepper, cumin, salt, and pepper. Toss in cilantro, chopped avocado and lemon juice.

Place lettuce leaves on serving platter; spoon corn salad over lettuce; top with crumbled cheese. Serves: 4

Cook's Notes:

To grill corn: Preheat grill to high heat. Remove husks and silk from corn; rub corn to lightly coat with oil. Grill about 5 minutes, turning occasionally until light brown spots appear. Remove; cool. Cut corn kernels from the cobs; set in bowl for corn salad.

If unable to grill corn kernels, use 2 cups frozen corn kernels. Sauté corn in 12 inch skillet in 2 Tablespoons olive oil until cooked and light brown spots appear.