



Mexican Market Corn Salad

Add delicious charred flavor without a grill

- 3 ears fresh sweet corn
- 3 Tablespoons oil from red peppers jar
- 1 (12 oz.) jar roasted red peppers **in olive oil with garlic**
- 1 cup chopped sweet green bell pepper
- 1 watermelon radish, trimmed, chopped
- 1/4 cup plain Greek yogurt
- 1 Tablespoon fresh lemon juice
- 1-1/2 teaspoons honey
- 1/4 teaspoon chili powder
- 1/4 teaspoon salt

Garnish: 1/4 cup crumbled queso fresco cheese, 2 Tablespoons chopped chives; 4 Tablespoons chopped cilantro or parsley; pumpkin seeds as desired; hot or mild cherry peppers

Easy Directions

1. Microwave ears of corn with husks, about 4 minutes high power; remove husks and silk, cut off; 2 cups corn kernels.
2. Place 3 Tbsp. oil from pepper jar in 10-inch hot cast iron skillet; cook medium high heat until light grill browned but not burned or completely dry.
3. Place corn in large bowl, add chopped red peppers, garlic, green peppers, radishes.
4. Make creamy lemon dressing in small bowl, combine yogurt, lemon juice, honey, chili powder, and salt. Add to corn salad; toss.
5. Place in 4 salad bowls; top as desired with crumbled cheese, chives, cilantro or parsley, pumpkin seeds. Serve with whole cherry peppers on side.

Cook's Note: Have some fun; add a flavored honey like radish or Brazilian pepper. I also lined my salad bowl with fresh baby spinach and put the dressed corn salad over the spinach leaves. In the winter, just use defrosted frozen corn.

About the Recipe: Grilled corn without a grill is easy to make on the top of the stove in a cast iron pan. Just add lots of flavor popping peppers and toppings to create this creamy lemon dressed easy vegetable salad.

Instructions If You Need More Details:

Microwave Ears of Corn: Cut off the silk top and part of the bottom stem on each ear. Run cold water over husk covered corn; place in microwave safe dish. Cook at high power in microwave oven for 4 minutes; alternate corn placement in dish; cook in microwave 2 minutes. Remove from microwave; set aside until able to handle. Remove husk and silk; cut corn off cobs (2 cups corn)

Quick Grill Corn: Remove 3 Tablespoons liquid from pepper jar; place in warm 10-inch cast iron pan; place cut corn niblets in even layer over pan bottom; cook over medium high heat lightly grill browning the corn, about 5 minutes; remove corn to large bowl.

Add Remaining Chopped Vegetables: Remove roasted red peppers and garlic from liquid in jar; coarsely chop peppers and garlic; add to corn in bowl. Add chopped green peppers and radishes.

Make Dressing: In small bowl, combine yogurt, lemon juice, honey, chili powder, and salt. Add to salad; toss to combine.

Place in Salad Bowls; sprinkle with desired garnishes: crumbled cheese, chives, cilantro, pumpkin seeds. Yield: 4 salad servings Add some hot or mild cherry peppers on the side.