

# MAKE THIS RECIPE STEP-BY-STEP

## INGREDIENTS LIST FOR CHEF ERICA'S MEXICAN STREET STYLE GRILLED CORN SALAD-

2 ears of corn on the cob, shucked and cleaned

1 red bell pepper, seeds removed and quartered

1 cup mayonnaise

1 teaspoon tajin

1 teaspoon jalapeno, finely chopped

1 lime juice

1 tablespoon cilantro, finely chopped

1 teaspoon parsley, finely chopped

Kosher salt, to taste

Freshly ground black pepper

## INGREDIENTS LIST FOR CHEF MICHAEL'S SIMPLY

### Preparation

1 Fire up your grill!

1 Prep your corn by lightly coating it with a little extra virgin olive oil.

### Cook

2 For the corn, place your oiled ears directly on the grill and rotate every minute or so to get char all the way around the corn. When the corn turns bright yellow, after about four to five minutes, the corn is done. Remove it from the grill and let them cool until you can handle them. Once cooled, shave off two ears of corn into two separate mixing bowls as each salad will use two ears of corn.

3 For Chef Michael's salad, heat a heavy bottom cast iron skillet on your grill and, when hot, add a bit of extra virgin olive oil to the skillet. Saute your red onion, leeks, scallions, red bell pepper, and garlic for only five minutes, so they retain their bite but brighten in color. When ready, add your sauteed vegetables directly into your bowl of corn. Season your salad with kosher salt and freshly ground black pepper to taste. Mix to combine.

4 For Chef Erica's salad, add your red bell pepper directly to the grill to get it a little char on both sides. Meanwhile, prep the rest of your ingredients for the salad. To your mayonnaise, add your tajin, salt, black pepper, diced jalapeno, lime juice, cilantro, and parsley. Mix to combine. Once your red bell peppers are charred on both sides, dice them and add them to your bowl of corn. Add your Mexican Street Style mayonnaise dressing to your corn and red peppers. Garnish with a little extra lime juice and tajin!

### Plating

6 Present both of your corn salads on your table and pair them with your favorite main dishes!

Bete'avon!

## GRILLED CORN SALAD-

2 ears corn on the cob,  
shucked and cleaned

1 small red onion, diced

¼ cup leek, thinly sliced

2 scallions, thinly sliced

½ red bell pepper, diced

2 cloves garlic, finely  
chopped

Kosher salt, to taste