



Street Corn Salad Recipe

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Street Corn Salad Recipe From Jalisco Cantina (courtesy photo)

No one knows fresh food better than experienced Executive Chef Michael C. Brown at San Diego's elevated Mexican eatery **Jalisco Cantina**. In this Street Corn recipe, hearty and flavorful ingredients come together with chili butter-seasoned corn, romaine lettuce, fresh pico, cotija cheese, and wholesome toppings to bring a kick of heat. Skip the guilt and dig into this exciting salad recipe that is filling, versatile, and easy to make at home.

RECIPE | Street Corn "Elote" Salad

Recipe courtesy of Chef Michael C. Brown at Jalisco Cantina

Ingredients

- 2 cups corn, cut fresh off the cob
- 2 ounces Chile de Arbol garlic lemon butter (see recipe below)
- 1/2 cup Pico De Gallo (see recipe below)
- 1 cup romaine, chopped
- 2 ounces lemon vinaigrette (see recipe below)
- 1-1/2 ounces mayonnaise
- 2 ounces Cotija cheese
- Crispy tortilla strips, Fresno chiles, and micro cilantro, for garnish

Pico: 1 cup diced tomatoes, 1/2 fine diced jalapeño, 2 oz fine diced white onion, 1 tablespoon cilantro, 1 tablespoon fresh lime juice, salt (to taste).

Chile Butter: 1/2 pound butter, 1 tablespoon garlic, 1 teaspoon Chile de Arbol, 1 teaspoon cilantro, 2 teaspoons lemon juice.

Vinaigrette: 1/4 cup lemon juice, 1/4 cup cider vinegar, 3/4 cup salad oil, salt (to taste).

Instructions:

Cook corn with chile butter. Toss corn with pico, lettuce, and vinaigrette. Place in serving bowl. Top with mayo, cotija and garnishes. Serve and enjoy!

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