



RECIPE: Street Corn “Elote” Salad from Jalisco Cantina



Whether enjoyed straight off the cob or incorporated in a seasonal recipe, these sweet summer corn kernels might be the season’s greatest treat. Thankfully, chefs are crafting health-conscious, veggie-packed, and fiercely flavorful salads to refresh and revitalize your diet on a hot summer day!

No one knows fresh food better than experienced Executive Chef Michael C. Brown at San Diego's elevated Mexican eatery [Jalisco Cantina](#). Working exclusively with 100% fresh scratch ingredients, he creates tasty twists on traditional Mexican fare, such as elote street corn. In this recipe, hearty and flavorful ingredients come together to satisfy your summer salad cravings with chili butter-seasoned corn off the cob, 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!

Jalisco Cantina | (760) 429-1679 | 213 N Coast Hwy, Oceanside, CA 92054 | <http://thejaliscocantina.com/>