

# CORN SALAD WITH RED ONION & QUESO FRESCO

Servings: 4

## DIRECTIONS

**Step 1:** Place the shucked corn cobs in a large pot filled with water (enough water so that all of the corn cobs are submerged in it). Salt the water. Place the pot on the stove top and cook until the water starts to boil. Once the water boils, leave to cook for an additional 10 minutes with the lid on the pot. After 10 minutes, take off the heat and leave for another 5 minutes with the lid on.

**Step 2:** Drain the corn and leave to cool slightly. Once cool, take a sharp knife and cut the corn off of the corn cobs. If using frozen corn, cook the corn according to the instructions on the package either on the stove top or in the microwave in a container with a lid on it.

**Step 3:** In bowl, combine the lime juice, onion and red pepper flakes. Season with salt and pepper.

**Step 4:** Once the corn is cool, place the corn into the bowl with the onion mixture and stir together. Season again with salt and pepper. Add in the cilantro, queso fresco and corn nuts (if using). If you need to, add in more salt, red pepper flakes or lime juice.

Happy cooking!:)

## INGREDIENTS

6 ears of corn, shucked

2 TBS lime juice

1/2 small red onion,  
thinly sliced

1/2 to 1 tsp red pepper  
flakes

Salt and pepper, to taste

1 TBS dried cilantro, or a  
handful of fresh

4 oz. queso fresco or  
haloumi

1/2 cup corn nuts  
(optional, only if you can  
find them, totally not  
necessary)