

NONO GRILLED STREET CORN SALAD

SERVES 6-8

INGREDIENTS

1/4 cup	Olive oil
8	Ears of sweet corn, silk removed, husk partially removed and tied at bottom
3 tbsp.	Mayonnaise
3 tbsp.	Mexican style crema or sour cream
3 tbsp.	NONO SAUCE
To taste	Kosher salt
To taste	Ground black pepper
6 oz.	Cotija cheese, grated fine or substitute Feta cheese crumbles
1/4 cup	Cilantro, chopped
1	Lime, cut into 8 wedges

RECIPE

- 1. Lightly brush corn with oil and season with salt and pepper. Grill over high heat turning often for approximately 6-8 minutes or until cooked thoroughly and slightly charred on the outside. Allow corn to cool.**
- 2. In a medium bowl, combine mayonnaise, crema/sour cream, NONO SAUCE, and crumbled Cotija cheese/Feta cheese. Save some of the crumbles for garnish.**
- 3. In a large bowl, cut cooled corn from cobs. Add sauce mixture, and toss lightly, for even distribution.**
- 4. Add salt and pepper to taste.**
- 5. Add cilantro and extra cheese crumbles for garnish.**
- 6. Serve with lime wedges, squeezed to desired taste.**
- 7. For extra kick, drizzle more NONO SAUCE on top.**

TIMINGS

Prep Time: 20 minutes
Cook Time: 8 minutes
Total Time: 28 minutes