

MORTON & BASSETT SPICES®

Ancho Chile Elote Salad



- 1 tablespoon avocado oil
- 1 cup sweet golden corn, thawed if frozen
- 2 tablespoons mayo
- ½ lime, juiced
- ½ lime, sliced, for garnish
- 2 tablespoons cilantro, chopped
- ½ teaspoon salt
- 1 jalapeno, diced
- ½ teaspoon Morton & Bassett Organic Ground Ancho Chile
- ¼ teaspoon Morton & Bassett Organic Garlic Powder
- ¼ teaspoon Morton & Bassett Organic Cayenne Pepper
- ½ Morton & Bassett Organic Ground Cumin
- 2 tablespoons cotija cheese, crumbled

In a large skillet, add avocado oil and corn. Cook for 5-8 minutes, or until the corn has charred slightly. Add corn to a mixing bowl with mayo, lime juice, cilantro, salt, M&B Organic Ground Ancho Chile, M&B Organic Garlic Powder, M&B Cayenne Pepper, and M&B Ground Cumin. Mix to combine. Top with cotija cheese, an extra pinch of M&B Organic Ground Ancho Chile, and garnish with lime slices.

Servings: 4 | Time: 20 minutes



mortonbassett.com

