



# Riverland Family Farms

## 2022 CSA, Week 10



- Salad Mix  $\frac{1}{2}$  lb bag
- Sweet Slicing Cucumber 2 each
- Yellow & Orange Bell Peppers 2 each
- Parsley bunch
- Heirloom Tomatoes 1 lb
- Yukon Gold Potatoes 1.5 lbs
- Corn 4 each
- Strawberry pint

### WHATS IN THE BOX?



## Mexican Street Corn Salad

### Serves 4

- ◇ 4 cups corn (about 8 ears), cut from the cob
- ◇ 1 tablespoon olive oil
- ◇  $\frac{1}{2}$  red bell pepper chopped
- ◇  $\frac{1}{2}$  small red onion finely chopped
- ◇  $\frac{1}{2}$  cup fresh cilantro chopped
- ◇ 6 green onions chopped
- ◇ 1 jalapeno pepper diced
- ◇  $\frac{1}{2}$  avocado chopped
- ◇ 4 tablespoon lime juice

- ◇  $\frac{1}{2}$  teaspoon cumin, ground
- ◇  $\frac{1}{2}$  teaspoon smoked paprika
- ◇  $\frac{1}{4}$  teaspoon black pepper ground
- ◇  $\frac{1}{4}$  teaspoon salt
- ◇ 2 tablespoon sour cream or yogurt
- ◇ 2 tablespoon mayonnaise
- ◇  $\frac{1}{2}$  cup cotija cheese, crumbled



Source: [www.jocooks.com](http://www.jocooks.com)

Cut the corn off the cob. You can also use canned or frozen corn. If using frozen, no need to thaw it out.

Heat the olive oil in a large skillet over high heat. Add the corn and stir it around. Cook for about 3 to 5 minutes or until the corn starts to char, which is why we are using high heat. If using frozen corn, you will need a couple minutes extra to get the right charred bits.

Transfer the corn to a large bowl and let it cool for a couple minutes.

To the same bowl, add the remaining ingredients. Stir everything together until well combined. Adjust lime juice and salt and pepper as necessary.

To serve, garnish with additional cheese and cilantro, if preferred.