



Mexican Street Corn Salad

What to collect	
Ingredients	Equipment
3-4 cups fresh corn	chopping board
2 tablespoons olive oil	knife
3 tablespoons mayonaise	grill
100g feta cheese, crumbled	metric measuring spoons
2 tablespoons lime juice	
1/3 cup coriander leaves, chopped	
2 tablespoons red onion, finely chopped	
1 clove garlic, minced	
salt/pepper	

What to do

1. Heat grill over medium heat. Brush corn cobs with rice bran oil and place on grill. Grill till lightly charred. (7-8 minutes) Turn every so often so that each side gets charred.
2. Mix together the mayonaise, lime juice, coriander, red onion, garlic and salt/pepper.
3. Once corn is charred, take off grill to cool slightly. When cool enough to handle, ask an adult to cut the kernels off the cob.
4. Mix kernels with sauce and serve.