

Esquites Salatas?

Authentic Mexican street corn salad (Esquites) with charred corn, cotija cheese, chili powder, and lime. Easy 25-minute recipe perfect as a side dish.

5 min

HAZIRLIK

20 min

PIRME

25 min

TOPLAM

4

PORSIYON

Medium

ZORLUK

Esquites Salatas?

Malzemeler

- 2 tbsp canola oil
- 4 cup corn
- 0.5 tsp salt
- 1 clove garlic
- 0.25 cup cilantro (coriander)
- 1 jalapeno pepper
- 2 tbsp mayonnaise
- 1 tbsp lime juice
- 1.5 tsp chili flakes
- 3 tbsp cotija cheese

Yapılı???

- Prepare the corn**

Heat 2 tablespoons oil in a large cast iron skillet over medium-high heat until shimmering, about 2-3 minutes. Add 4 cups corn kernels in a single layer and cook without stirring for 3-4 minutes to allow charring on one side.
- Stir the corn and continue cooking for 10-12 minutes, stirring occasionally, until kernels are golden brown and slightly charred all over with some kernels showing dark spots.
- Add 1 clove minced garlic to the pan and cook for 1 minute until fragrant, stirring constantly to prevent burning.
- Season with 1/2 teaspoon salt and stir to distribute evenly. Remove pan from heat and transfer corn to a large serving bowl.
- Allow corn to cool for 3-4 minutes until warm but not steaming hot.
- Make the dressing**

Add 1/4 cup mayonnaise, 2 tablespoons lime juice, and 1 1/2 teaspoons chili powder to the corn. Stir gently to combine all ingredients until corn is evenly coated.
- Add 1 tablespoon chopped cilantro and half of the 3 tablespoons cotija cheese to the mixture. Stir gently to incorporate.
- Taste and adjust seasoning with additional salt if needed. Top with remaining cotija cheese and serve warm or at room temperature.

?puçlar?

For the best flavor, use fresh corn on the cob and cut the kernels yourself rather than using pre-cut corn, as it maintains better texture and sweetness.

Don't stir the corn too frequently while charring - let it sit undisturbed for 3-4 minutes at a time to develop proper caramelization and smoky flavor.

Toast your chili powder in a dry pan for 30 seconds before adding to intensify its flavor and eliminate any raw powder taste.

Add the garlic only in the last minute of cooking to prevent it from burning and becoming bitter.

Taste and adjust seasoning before serving - you may need extra lime juice for brightness or more chili powder for heat depending on your preferences.

If serving for a party, set up an esquites bar with various toppings like different cheese options, hot sauce varieties, and extra lime wedges for customization.

For a smoky variation, try grilling the corn on an outdoor grill before cutting it off the cob for an extra layer of charred flavor.

Room temperature esquites often tastes better than cold, so remove from refrigerator 15-20 minutes before serving if made ahead.