

# ELOTÉ CORN SALAD

*Sue Van Raes*

## THE GOODS

16 ounces roasted corn	1 cup grated cheese (optional)
1 medium red onion	1 Tbsp smoked paprika
2 red peppers	1 Tbsp chipotle chili powder
1-3 jalapeño (depending on the spice level you prefer)	1 cup chopped cilantro
1 avocado	2 limes juiced
1 cup mayo (Primal Kitchen is my favorite)	Sea salt to taste

## THE METHOD:

Roast or boil corn on the cob, or purchase a frozen organic corn. Chop all the veggies into a medium-diced size and add along with the corn to your favorite bowl. Add the juice of two limes, mayo, and spices. Taste to see what you need for your optimally balanced flavor. More spice, more salt, more sour lime? Stir in optional cheese. This makes for a great side dish to any meal that needs a little pizzazz. It is super forgiving, so if you want to omit or add any ingredients, feel free to customize a variation that works for you.

