

## MEXICAN POTATO SALAD

- 8 cups Reser's Red Skinned Potato Salad
- 4 cups Cooked corn kernels
- 4 Tbsp Chipotle chiles in adobo
- 4 Tbsp Lime Juice
- Salt & Pepper to taste
- 4 Tbsp Cilantro, chopped

1. Mix Reser's Red Skinned Potato Salad with corn, chiles and lime juice.
2. Add salt & pepper to taste. Garnish with chopped cilantro.

### ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">4 cups Cooked corn kernels</a> , <a href="#">4 Tbsp Chipotle chiles in adobo</a> , <a href="#">4 Tbsp Cilantro, chopped</a> , <a href="#">4 Tbsp Lime Juice</a> , <a href="#">8 cups Reser's Red Skinned Potato Salad</a> , <a href="#">Salt &amp; Pepper to taste</a>
<b>Course</b>	<a href="#">Sides</a>
<b>Cuisine</b>	<a href="#">BBQ</a> , <a href="#">Mexican</a> , <a href="#">Seasonal Summer</a>
<b>Category</b>	<a href="#">Salads</a> , <a href="#">Vegetarian</a>
<b>Serving Size</b>	8