

## MEXICAN STREET CORN SALAD WITH GRILLED SHRIMP

- 1 lb Shrimp, peeled, tail off, thawed and drained
- 3 Tbsp Vegetable oil
- 2 ears fresh Corn shucked
- Kosher salt
- Black Pepper
- 1 Tbsp Mayonnaise
- 1/2 cup Cotija or feta cheese
- 1/2 cup Cilantro, finely chopped
- 1 Jalapeno, seeded and stemmed, finely chopped
- 2 Tbsp fresh Lime juice
- Chili powder to taste
- Cilantro and cheese to garnish

1. Preheat grill to medium-high.
2. Brush corn cobs with 1 tbsp vegetable oil; season with salt.
3. In a medium-size bowl, toss raw shrimp with remaining 2 tbsp of vegetable oil, seasoning with salt and pepper.
4. Place the corn and shrimp onto the oiled grill. Grill the shrimp for 1 1/2 to 2 minutes on each side (or until the shrimp reach 165 F internally). Grill the corn until tender and charred, about 10 minutes. Set corn and shrimp aside to cool.
5. While the corn and shrimp are cooling, mix together the mayonnaise, cheese, cilantro, jalapeno, lime juice and chili powder; season with salt and pepper.  
Cut the kernels from the cob and transfer into a medium bowl with the cooled shrimp. Add the dressing and stir to combine. Garnish with extra cilantro and cheese.

### ADDITIONAL INFORMATION

<b>Course</b>	<a href="#">Entrees</a> , <a href="#">Lunch</a> , <a href="#">Sides</a>
<b>Category</b>	<a href="#">Salads</a> , <a href="#">Seafood</a>
<b>Cuisine</b>	<a href="#">Mexican</a>