

Charred Corn Salad

Serves: 6

Prep time: 20 minutes

Cook time: 20 minutes



1 serve per portion

Ingredients

6 corn cobs, husks removed

1 tablespoon olive oil

Salt and pepper, to taste

¼ cup light sour cream

2 tablespoons mayonnaise

60g Danish fetta, reduced fat

3 limes, zest and juiced

½ cup coriander leaves, roughly chopped

3 spring onions, finely sliced

½ teaspoon smoked paprika

Method

PREHEAT BBQ or heat a grill pan over medium high heat.

BRUSH corn cobs with oil and season with salt and pepper.

BBQ or grill the corn, turning occasionally, for about 18 minutes or until well charred. Cut kernels from the cob once cooled slightly.

ADD sour cream, mayonnaise, fetta, lime zest and juice to a small bowl and whisk until smooth and creamy. Season with salt.

SPOON half of the corn into a serving bowl or platter then sprinkle with half of the coriander, spring onion and smoked paprika.

DRIZZLE on half of the creamy dressing then layer the remaining corn and toppings on top.



Everyday Food

Recipe courtesy of the Country Kitchens team