

# Elote Salad Recipe

Yield: 2 to 2 1/2 cups

## Ingredients

3 ears of corn on the cob  
1/4 cup sour cream or Mexican crema  
1/4 cup fresh cilantro  
Juice of 1 lime  
1 teaspoon chili powder, optional  
1/2 teaspoon ground black pepper  
1/4 teaspoon ground oregano  
2 Tablespoons grated cotija cheese



## Instructions for Adults

Assist children with safe use of stovetop.

## Instructions for Kids

- Shuck the ears of corn. Using metal tongs, place one ear of corn at a time on the stovetop with the burner at medium heat. Leave the corn to roast for about 2-3 minutes. You will begin to smell the sweet kernels and hear popping, almost like popcorn. The corn will begin to blacken. Now, turn the corn to cook on the opposite side, also for 2-3 minutes. Repeat with remaining cobs. Remove the corn cobs and allow them to cool for about 5 minutes.
- While the corn cools, chop or tear the cilantro. Add to a large mixing bowl.
- In the same bowl, use a butter knife to scrape the cooled corn kernels from the cob and into the bowl. (Tip: [watch our video](#) to see this technique in action!)
- Measure and add the sour cream or crema, cilantro, lime juice, chili powder (if using), black pepper, oregano, and cotija cheese. Stir to combine the ingredients. Enjoy!

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