

A Sutherland Belle

Warm & Crispy Elote Potato Salad

INGREDIENTS

- 6 ears of fresh corn, husk and silk removed
- 3 pounds Yukon gold potatoes, unpeeled, cut into 1-inch cubes
- 3 tablespoons extra virgin olive oil
- ¾ cup mayonnaise
- ½ cup sour cream
- ½ cup medium Salsa Verde
- 1 teaspoon chili powder
- 1 teaspoon garlic powder
- ¼ teaspoon cayenne pepper
- ½ teaspoon kosher salt
- 1 large lime, zested and juiced (2-3 tablespoons fresh lime juice)
- 1 cup Cotija cheese, crumbled (can substitute feta cheese)
- ¾ cup red onion, minced
- 1-2 jalapeños, seeded and minced
- ½ cup fresh cilantro, chopped
- Garnish: Chili Lime Seasoning (like Tajin) extra Cotija cheese, chopped cilantro, and lime wedges

INSTRUCTIONS

1. Preheat oven to 425° F.
2. Heat a grill or grill pan over high heat until hot, add the corn and char on all sides, turning occasionally, for about 10-12 minutes. Remove from grill and set aside. Cut the kernels off the cobs when corn is cool enough to handle. Reserve until assembly.
3. Place the potatoes and 2 tablespoons of salt in a large pot and cover with water. Cover pot and bring to a boil over high heat, then reduce to medium-low and simmer for 10-12 minutes. Drain the potatoes, pat them dry, and place them onto a parchment-lined baking sheet. Drizzle with olive oil ensuring each one is coated. Season evenly with salt and pepper. Roast for 25-30 minutes. Remove from the oven and flip the potatoes.
4. Return the baking sheet to the oven and continue roasting for an additional 25-30 minutes, or until the potatoes are crispy. Allow the roasted potato mixture to cool for 10 minutes before assembling the salad.
5. Mix the mayonnaise, sour cream, Salsa Verde, garlic powder, chili powder, cayenne pepper, salt, lime zest, and juice in a bowl. Set aside.
6. In a large bowl, combine the potatoes, corn, onion, jalapeños, cilantro, and cotija cheese. Pour half the sauce over the potato mixture. Mix well. Continue to add sauce until you reach your desired coverage. Add additional salt to taste, if necessary.

7. Top with Chili Lime Seasoning (like Tajin), extra Cotija cheese, and chopped cilantro if desired. Serve immediately with lime wedges or cover and store in the refrigerator until ready to use.