



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### CHILI LIME GRILLED CORN SALAD

|                                   |  |
|-----------------------------------|--|
| 8 ears of corn, shucked           | ½ teaspoon chipotle chili powder           |
| 3 roasted piquillo peppers, diced | ½ teaspoon sea salt                        |
| ¾ cup fresh cilantro, diced       | 3-4 tablespoons fresh lime juice (2 limes) |
| ½ cup crumbled queso fresco       | 1 tablespoon olive oil                     |
| ½ teaspoon smoked paprika         |  |

1. Heat grill to medium high heat or 400 degrees F.
2. Place sweet corn on the grill and grill for 3-4 minutes per side until slightly charred.
3. Remove from grill, using a knife cut kernels off the cobb into a large bowl.
4. To the corn bowl, add the piquillo peppers, fresh cilantro, queso fresco, smoked paprika, chipotle chili powder, sea salt, fresh lime juice and olive oil.
5. Toss to mix everything and serve.

Makes 16 - 20 servings.

[www.joyfulhealthyeats.com/grilled-chili-lime-sweet-corn-salad-recipe/](http://www.joyfulhealthyeats.com/grilled-chili-lime-sweet-corn-salad-recipe/)