

Fritos® Chili Cheese Street Corn Salad

Ingredients

- 2 cans (each 15 oz) kernel corn, drained and rinsed
- 1 ripe avocado, peeled, halved, pitted and chopped
- 1 small green bell pepper, diced
- 1 small jalapeño pepper, seeded and diced
- 1 small red bell pepper, diced
- 2 scallions, chopped
- 1/2 cup diced red onion
- 1 tbsp chopped cilantro
- 1/2 cup mayonnaise
- 1/4 cup sour cream
- 3 tbsp freshly squeezed lime juice
- 2 tbsp olive oil
- 1 tbsp chili powder
- 1 tsp smoked paprika
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1 cup crumbled cotija cheese, divided
- 2 cups Fritos® Chili Cheese Flavored Corn Chips
- Lime wedges, for serving

How to make it

1. To large bowl, add corn, avocado, green pepper, jalapeño, red pepper, scallions, red onion and cilantro. Stir to combine.
2. In small bowl, stir together mayonnaise, sour cream, lime juice, oil, chili powder, paprika, salt and black pepper. Add to corn mixture and top with 3/4 cup cheese. Stir to combine and until evenly coated.



PREP
TIME
15 minutes



COOK
TIME
0 minutes



TOTAL
TIME
15 min



SERVING
6 to 8

Made with



Fritos® Chili Cheese Flavored Corn Chips

3. Sprinkle with remaining cheese and top with Fritos® Chili Cheese Corn Chips. Serve with lime wedges.