

MEXICAN STREET CORN SALAD

- 4 ears **corn on the cob**, *husked*
 - 1/2 cup fresh **cilantro**, *chopped*
 - 3 **green onions**, chopped
 - 1/2 **avocado**, *chopped*
 - 1 **jalapeño pepper**, *diced*
 - 1/4 cup **Parmesan cheese** (or cotija cheese), *grated*
 - 1/2 cup **Mexican crema** (or sour cream)
 - 1/2 cup **mayonnaise**
 - 1 **lime**, *juiced and zested*
 - 1 clove **garlic**, *minced*
 - 1/2 teaspoon **paprika**
 - 1/2 teaspoon **salt**
 - 1/4 teaspoon **ground black pepper**
 - **lime wedges** (for serving)
1. Preheat the grill to high (or to 400 F). Place the corn on the grill and grill for 6-8 minutes, turning occasionally until nicely charred and cooked through. (You can also roast the corn in the oven at 400 F for 25 minutes or cook in boiling water for 10-15 minutes. However, grilling yields a sweeter and creamier taste). Set aside on a plate and allow the corn to cool until cool enough to handle.
 2. Cut the corn off the cob and transfer the corn kernels to a large bowl. Add the remaining ingredients. Stir everything together until well combined. Adjust lime juice, salt, and pepper as necessary, to taste.
 3. Garnish with lime wedges, and serve.