Esquites

Quick · Serves 4

Ken's note: TBD

Ingredients

- 2 Tbsp vegetable oil
- 4 ears fresh corn, kernels cut off (about 3 cups; frozen kernels work too)
- 2 Tbsp mayonnaise
- 2 oz Cotija or feta, finely crumbled, plus more for serving
- ½ cup sliced scallion greens
- ½ cup chopped cilantro
- 1 jalapeño, seeded and minced
- 1–2 garlic cloves, minced
- 1 Tbsp lime juice
- Chile powder or chile flakes, to taste
- Salt

Method

1. Heat the oil in a large skillet over high heat. Add the corn, let it sit until charred on one side, then toss and char again, about 10 minutes total. Tip it into a bowl.
2. Toss with the mayonnaise, cheese, scallions, cilantro, jalapeño, garlic, lime juice, and chile. Taste and salt at the end. Serve right away, or at room temperature, with extra cheese and chile.