



Mexican Street Corn Coleslaw



Ingredients:

- 8 cups shredded green cabbage
- 2 cups shredded red cabbage
- 2 cups canned corn, well-drained (or use fresh grilled corn)
- 1 large jalapeño, finely diced (seeded for less heat)
- ½ cup sliced green onions
- 1 cup mayonnaise
- 1 TBLS fresh lime juice (about ½ lime)
- ¼ cup chopped parsley or cilantro (your choice)
- ½ tsp ground black pepper
- ¼ tsp salt
- ½ tsp chili powder
- ½ cup Cotija cheese or feta, crumbled

Method:

1. In a small bowl, whisk together the mayonnaise, fresh lime juice, chili powder, salt, and ground black pepper. The result should be a thick, smooth, and tangy dressing. Chill while preparing the rest of the ingredients so the flavors meld.
2. Using a box grater, sharp knife, or food processor with a shredding attachment, shred the green and red cabbage into thin, fine strips. Transfer them into a large mixing bowl. The vibrant green and purple colors not only bring visual appeal but offer different textures and flavors—mild sweetness from the red, crisp freshness from the green.
3. Finely dice the jalapeño and slice the green onions thinly. Add both to the cabbage mix. Roughly chop the parsley or cilantro, depending on your preference. Cilantro adds a classic Mexican note, while parsley keeps things fresh and neutral.
4. Make sure your corn is well-drained—this helps avoid watering down the dressing. Add the corn and crumbled cotija (or feta) to the bowl. The cheese adds a salty, creamy bite that mimics the cotija coating found on traditional elote.
5. Whisk the dressing one more time and pour it evenly over the slaw mixture. Using tongs or a large spoon, toss everything until the cabbage is fully coated and the dressing is evenly distributed. Don't rush this step—make sure every bite gets a little bit of everything.



6. Transfer the coleslaw to an airtight container and refrigerate for at least 2 hours before serving. This rest time allows the cabbage to soften slightly and the flavors to fully develop. Give it a good toss before serving.

Serving Suggestions:

- Taco topping: Pile it onto carne asada or prepared taco meat for crunch and flavor.
- BBQ companion: Serve alongside ribs, pulled pork, or grilled corn on the cob.
- Lunch bowl base: Add grilled shrimp or black beans for a satisfying salad.
- Sandwich sidekick: Perfect with spicy sandwiches, burgers, or hot dogs.
- Scooped with chips: It's also fantastic eaten straight with tortilla chips!

Tips and Variations:

- Want it smoky? Use grilled or charred corn for deeper flavor.
- Add citrus: Mix in orange zest or more lime juice for a citrusy pop.
- Make it lighter: Use Greek yogurt instead of mayo for a tangier, protein-rich version.
- Spice it up: Add hot sauce to the dressing or use serrano peppers instead of jalapeño.
- Different cheese: If cotija isn't available, feta is a great stand-in—but queso fresco works beautifully too.