

Treasure Barrel

Street Corn Creamy Cucumber Salad – Fresh Twist

15 min Prep time	**10 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**Mexican-American** Cuisine

Ingredients

Main Ingredients

- [ ] 3 ears fresh corn, kernels removed
- [ ] 1 large seedless cucumber, diced
- [ ] ½ cup mayonnaise
- [ ] 2 tbsp lime juice
- [ ] 1 tsp chili powder
- [ ] ¼ cup chopped cilantro
- [ ] Salt and black pepper to taste

Optional Add-Ins

- [ ] ¼ cup crumbled feta or cotija
- [ ] 1 tbsp honey for a subtle sweetness

Instructions

1. Heat a grill pan over medium-high heat; place corn kernels directly on the pan, shaking occasionally, until lightly charred, about 2-3 minutes.
2. Transfer the grilled kernels to a bowl, let cool for a few minutes while you dice the cucumber.
3. In a separate bowl, whisk together mayonnaise, lime juice, chili powder, and a pinch of salt until smooth.
4. Add the cooled corn, diced cucumber, and chopped cilantro to the dressing; toss gently until every piece is lightly coated.
5. Taste and adjust seasoning with extra lime, salt, or more chili; sprinkle feta if using, then serve immediately.

Nutrition per serving

280 kcal	6 g	22 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the salad feels too thick, thin with a splash of milk or additional lime juice.
- For extra crunch, reserve a handful of raw corn kernels and stir in just before serving.
- Allow the salad to rest 10 minutes for the flavors to meld.