

RECIPE | TOMATOES

MEXICAN STREET SALAD



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MEXICAN STREET SALAD

Recipe created by *Megan Hutson*



INGREDIENTS

- 1 dry pint** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, quartered
- 8-12** tortillas
- 3 cups** frozen corn
- ½ red onion**, diced
- ½ cup** mayonnaise
- 1 lime**, juiced
- 1 tsp** chili powder
- 1 tsp** cumin
- ½ tsp** salt
- 1 small bunch** cilantro, minced

DIRECTIONS

- 1** Heat a skillet over medium heat. Add corn and cook until golden brown, about 5 minutes.
- 2** Mix mayonnaise, lime, chili powder, cumin and salt together in a small bowl to create the dressing.
- 3** In a salad bowl, mix together tomatoes, onion, corn and cilantro. Drizzle dressing over and toss together. Serve with tortillas.



15 min

10 min | **5 min**
PREP. | COOKING



4



easy