



RECIPE | TOMATOES

# MEXICAN STREET SALAD



15 min

10 min  
PREP.

5 min  
COOKING



4

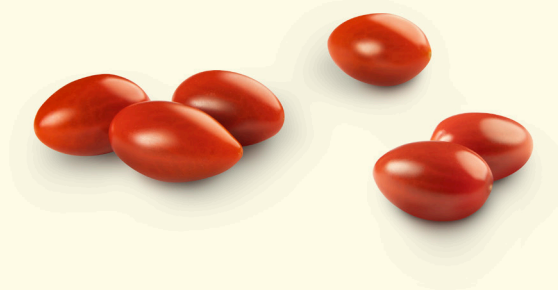


easy

## INGREDIENTS

Recipe created by *Megan Hutson*

- 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.