

Corn-Poblano Potato Salad

Food Network Magazine - July/August 2020

Servings: 6

2 pounds small red potatoes, quartered
Kosher salt
2 poblano chile peppers
4 ears corn, husked
1/2 cup mayonnaise
1/2 cup buttermilk
1/2 cup fresh parsley, chopped
2 tablespoons chopped pickled jalapeno peppers
2 tablesppons jalapeno brine

Place the potatoes in a large pot. Add water to cover. Season with salt. Bring to a boil. Reduce the heat and simmer until tender, about 12 minutes. Drain. Let cool.

Meanwhile, char the poblano peppers directly over a gas burner on medium heat or char on a grill. Place the peppers in a bowl. Cover. Let cool.

Char the corn over a burner or a grill. Let cool.

Peel, seed and chop the poblanos. Cut the corn kernels off the cobs.

In a large bowl, whisk the mayonnaise, buttermilk, parsley, pickled jalapenos and brine. Season with salt.

Add the potatoes, poblanos and corn. Toss.

Per Serving (excluding unknown items): 193 Calories; 17g Fat (70.4% calories from fat); 3g Protein; 13g Carbohydrate; 2g Dietary Fiber; 7mg Cholesterol; 137mg Sodium. Exchanges: 1 Grain(Starch); 0 Vegetable; 0 Non-Fat Milk; 1 1/2 Fat.