

# Mexican Street Corn Potato Salad

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**Servings: 4**

*1 1/2 pounds Boomer Gold  
little potatoes  
3 ears corn, shucked  
1/4 cup mayonnaise  
1/4 cup Greek yogurt OR  
sour cream  
1/3 cup feta OR cotija  
cheese  
1/2 cup cilantro  
1 teaspoon chile powder  
juice of one medium lime  
1/2 teaspoon Kosher salt  
1/4 teaspoon ground black  
pepper*

**Preparation Time: 10 minutes****Cook Time: 15 minutes**

Cut the creamer potatoes in half. Place in a large pot of water, leaving enough room for the corn to be added later.

Bring to a boil. Boil for 7 to 10 minutes (the potatoes should have a bit of give when pierced with a sharp knife). Add the corn to the pot. Continue boiling the potatoes and corn for 2 to 4 minutes or until the corn is cooked.

In a large bowl, mix together the mayonnaise, yogurt, cheese, cilantro, chili powder, lime juice, salt and pepper.

Drain the potatoes and corn. Allow to cool.

Holding the corn tall in a bowl, run a knife along the sides to remove the kernels.

In a bowl, toss the potatoes, corn and dressing together. Garnish with more cilantro, if desired.

Serve chilled or at room temperature.

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Per Serving (excluding unknown items): 167 Calories; 13g Fat (61.4% calories from fat); 3g Protein; 15g Carbohydrate; 2g Dietary Fiber; 5mg Cholesterol; 331mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1 Fat.