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MEXICAN STREET CORN SALAD

5-6 corn cobs, grilled until lightly charred

¼ cup sour cream

¼ cup mayonnaise

½ cup feta cheese

1 Tbsp. **Roasted Garlic Aioli Seasoning**

Juice and zest of 1 lime

¼ cup cilantro, finely chopped

2 tsp. **Mango Chili Lime Seasoning**

Make the dressing sauce by stirring together the sour cream, mayonnaise, feta cheese, **Roasted Garlic Aioli Seasoning**, lime zest and juice, and cilantro. Place the dressing along with the grilled corn in a bowl, toss and enjoy!

The dressing can be served and enjoyed on cobs of grilled corn as well.



- **Roasted Garlic Aioli Seasoning**
- **Mango Chili Lime Seasoning**