

Cucumber Elote Salad

INGREDIENTS

- 2 tablespoons low-fat Greek yogurt
- 2 tablespoons light mayonnaise
- 2 tablespoons cotija or low-fat feta cheese
- 2 tablespoons lime juice
- ½ teaspoon chili powder
- ½ teaspoon minced garlic
- 1 English cucumber, sliced into coins and quartered
- 1 cup canned corn, drained
- ¼ cup cilantro, minced
- 2 tablespoons red onion, minced
- Salt, to taste

SERVINGS: 4
TIME: 20 MIN



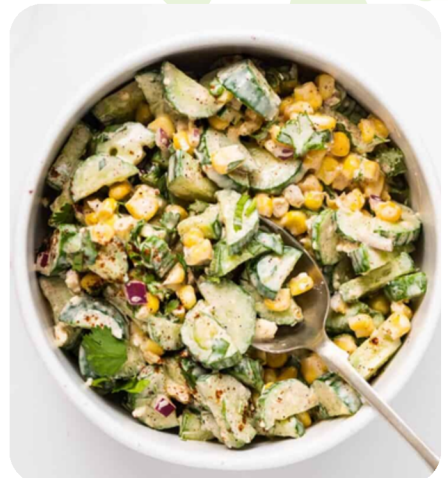
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PROCEDURE

1. In a small bowl, combine Greek yogurt, light mayonnaise, cotija cheese, lime juice, chili powder, and minced garlic.
2. In a large bowl, add cucumbers, corn, cilantro, and red onion.
3. Pour dressing over salad and toss well to combine.



USDA is an equal opportunity provider, employer, and lender. This material was funded by USDA's Supplemental Nutrition Assistance Program — SNAP.

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