

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



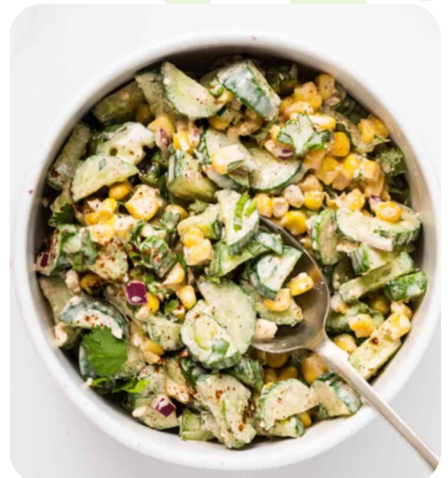
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PROCEDURE

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.



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