

## Mexican Street Corn Coleslaw: A Flavor-Packed Twist on a Classic

Looking for a side dish that steals the spotlight? This



**TIME**  
**30 min**

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### INGREDIENTS

4 cups shredded green cabbage  
2 cups shredded purple cabbage (for color + crunch)  
1 ½ cups corn kernels (fresh off the cob, canned, or frozen and thawed)  
¾ cup mayonnaise  
¼ cup sour cream  
¼ cup fresh cilantro, chopped  
¼ cup cotija cheese, crumbled (feta works in a pinch!)  
1 jalapeño, finely diced (optional, for a kick)  
1 teaspoon chili powder  
½ teaspoon smoked paprika  
1 clove garlic, minced  
Juice of 1 lime  
Salt and pepper, to taste

### DIRECTIONS

- 1. Combine the Veggies:** In a large bowl, toss the shredded green and purple cabbage with the corn, chopped cilantro, cotija cheese, and jalapeño (if using).
- 2. Mix the Dressing:** In a smaller bowl, whisk together the mayonnaise, sour cream, lime juice, chili powder, smoked paprika, minced garlic, salt, and pepper.
- 3. Dress and Toss:** Pour the creamy dressing over the slaw mixture. Use tongs or clean hands to toss everything until fully coated.
- 4. Let It Chill:** Cover and refrigerate for at least 30 minutes to let the flavors really come together.
- 5. Serve It Up:** Give it a quick taste, adjust the salt or lime if needed, and sprinkle extra cotija and chili powder on top before serving.

### SWAPS & NOTES

**Vegan Version :** Use vegan mayo, plant-based sour cream, and skip the cheese or sub with a dairy-free alternative.

Crumbled feta or queso fresco works well.

**Corn Choices :** Grilled corn adds extra smokiness and texture if you're feeling fancy. ?

### TIPS FOR SUCCESS

**Chill Time = Flavor Time :** Letting the coleslaw sit helps soften the cabbage slightly and lets the flavors deepen.

**Dice Your Jalapeño Finely :** Nobody wants a surprise fireball-mince it well and taste as you go.

Use a Mandoline for even cabbage shreds if you have one. ?

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