

Mexican Street Corn Salad with Pearl Couscous

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-pearl-couscous-recipe>

Ingredients:

- 4 ears corn husked
- 1 1/2 cups pearl couscous
- 1 cup chicken broth
- 3/4 cup water
- 1/2 cup fresh lime juice divided, about 4 limes
- 2 teaspoons salt divided
- 1/2 red bell pepper chopped
- 1/2 red onion small, finely chopped
- 1/2 cup fresh cilantro chopped
- 5 green onions chopped
- 1 jalapeno pepper diced, and seeded if less heat desired
- 2 tablespoons sour cream
- 2 tablespoons mayonnaise
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon cumin ground
- 1/4 teaspoon black pepper
- 1/2 cup cotija cheese or feta, crumbled

Nutrition:

1. Calories: 430 calories
2. Carbohydrate: 60 grams
3. Cholesterol: 35 milligrams
4. Fat: 13 grams
5. Fiber: 5 grams
6. Protein: 20 grams
7. SaturatedFat: 6 grams
8. Sodium: 1610 milligrams

9. Sugar: 3 grams

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