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Cotija and Corn Tacos with Lime and Mango

Tue, 05/14/2013 - 11:57 -- Roger Doiron

Introduction:

This fresh-tasting summer taco dish comes courtesy of our friends at [Martha Stewart Living](#) [1]. The corn salad that fills these tacos can also stand on its own as a side dish. It's best made with fresh, raw corn, but you can also blanch the kernels in boiling water for one minute before proceeding with the recipe.

Preparation:

1. Combine corn, cotija, lime zest, lime juice, oil, cayenne, cilantro, and scallions in a bowl. Season with salt.
2. Toast tortillas individually over a gas burner, or spread in a single layer on a baking sheet and broil, turning once to char both sides. Fill with mango slices and corn salad. Serve with lime wedges for squeezing.

Photo by Katherine Wolkoff. Courtesy of [Martha Stewart Living](#) [1]. Copyright © 2013. Recipe and photo used with permission.

Image (optional):

long, thin pieces