

# Chipotle Potato Salad with Fresh Corn

From a Phillis Carey cooking class, 5/2012



*Similar to a "regular" potato salad, but spiced up with chipotle and fresh corn kernels added in.*

3 pounds new potatoes, 1-inch dice (do not peel)

1 cup red onion, diced

2 tablespoons pickled jalapeños, chopped  
(canned or bottled)

2 tablespoons pickle juice, from the pickled  
jalapeños

1 cup celery, diced

1 cup corn kernels, fresh

3 large eggs, hard boiled, chopped

1 cup mayonnaise

2 teaspoons chipotle chile canned in adobo,  
minced or mashed finely

2 tablespoons cilantro, chopped (or more as you  
prefer)

1 tablespoon fresh lime juice

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

## Servings: 8

1. Place potatoes in a large pot of cold water. Bring to a boil, add a teaspoon of salt. Simmer until potatoes are tender, 10-15 minutes. Drain well and toss with the red onion, jalapeños and juice. Cover and refrigerate until well chilled.
2. Stir in the celery, corn and eggs. Stir together the mayonnaise with the chipotle, cilantro and lime juice. Toss with the salad and chill until ready to serve, up to 8 hours. Garnish with additional cilantro, if desired.

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Per Serving (excluding unknown items): 389 Calories; 26g Fat (56.2% calories from fat); 7g Protein; 38g Carbohydrate; 4g Dietary Fiber; 89mg Cholesterol; 242mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 0 Fruit; 2 Fat; 0 Other Carbohydrates.