



## Frito Corn Salad



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## Introduction

Frito Corn Salad is a delightful combination of flavors and textures, perfect for potlucks, barbecues, or as a zesty side dish. This simple recipe features sweet corn, vibrant peppers, and crunchy Fritos, all tossed in a creamy dressing. Its unique blend of ingredients makes it a crowd-pleasing dish that is both easy to prepare and incredibly satisfying.

## Detailed Ingredients with measures

- 1 can of corn, drained
- 1 red bell pepper, diced
- 1 green bell pepper, diced
- 1 cup of chopped green onions
- 1 cup of mayonnaise
- 1 packet of ranch seasoning mix
- 2 cups of Fritos corn chips

## Prep Time

The prep time for Frito Corn Salad is approximately 15 minutes. This quick preparation makes it easy to whip up before your next gathering or family meal.

## Cook Time, Total Time, Yield

Cook Time: There is no cooking time as this salad is served cold.

**Total Time:** With the prep included, the total time comes to about 15 minutes.

**Yield:** The recipe yields around 8 servings, making it an ideal dish for sharing.



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# Detailed Directions and Instructions

### **Step 1: Prepare the Corn**

Start by draining a can of corn and rinsing it under cold water to remove any excess sodium. Let the corn drain well in a fine mesh strainer.

### **Step 2: Chop the Vegetables**

Dice bell peppers and red onion into small, even pieces. You can use any combination of colored bell peppers for a more vibrant look.

### **Step 3: Combine the Ingredients**

In a large mixing bowl, add the drained corn, diced bell peppers, and red onion.

See also [Cherry Delight](#)

### **Step 4: Add the Dressing**

In a separate smaller bowl, mix together the mayonnaise, sour cream, ranch seasoning, and a bit of hot sauce if desired. Stir until smooth.

### **Step 5: Mix Everything Together**

Pour the dressing over the corn and vegetable mixture. Stir gently to combine all ingredients, ensuring the vegetables are evenly coated.

### **Step 6: Add the Fritos**

Just before serving, fold in the Fritos corn chips for added crunch. This

keeps them from getting soggy.

#### **Step 7: Chill and Serve**

Cover the salad and refrigerate for at least 30 minutes to let the flavors meld together. Serve chilled as a side dish or appetizer.

## **Notes**

#### **Note 1: Fresh Corn Option**

You can use fresh corn instead of canned for a sweeter taste; simply boil or grill the corn, let it cool, and remove the kernels.

#### **Note 2: Customization**

Feel free to customize by adding ingredients like diced tomatoes or avocado, catering to your taste preferences.

#### **Note 3: Storage**

Leftovers can be stored in an airtight container in the refrigerator for a few days, but the Fritos may lose their crunch over time.



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# Cook techniques

## Mixing Ingredients

Combine all the ingredients gently to ensure even distribution without crushing the corn or other components.

## Chilling

Allow the salad to chill in the refrigerator for at least an hour before serving to enhance the flavors.

## Tossing

Use a large spoon or spatula to toss the salad just before serving to refresh the ingredients and dressing.

## Layering

For presentation, consider layering the ingredients in a clear bowl, starting with the corn and ending with the dressing on top.

See also Buffalo Chicken Lasagna

## Adjusting Seasoning

Taste the salad after mixing and adjust the seasoning if necessary by adding more salt, pepper, or lime juice to achieve the desired flavor.

# FAQ

## Can I use fresh corn instead of canned?

Yes, fresh corn can be used; just make sure to cook and cool it before

adding it to the salad.

**How long does this salad last in the fridge?**

The salad can last up to 3 days in the refrigerator if stored properly in an airtight container.

**Can I make this salad ahead of time?**

Yes, it can be prepared a day in advance, but adding the Fritos just before serving helps maintain their crunch.

**Is this a gluten-free recipe?**

Yes, as long as you use gluten-free ingredients, this salad can be safe for those with gluten sensitivities.

**What other ingredients can I add?**

You can customize the salad by adding ingredients like bell peppers, jalapeños, or avocado for extra flavor and texture.



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## Conclusion

The Frito Corn Salad is a delightful combination of crunchy Fritos, sweet corn, and creamy dressing that makes for a perfect dish for summer gatherings. It's easy to prepare and offers a fantastic mix of flavors and textures. Whether you serve it as a side or a snack, this salad is sure to please a crowd and leave everyone coming back for more.

## More recipes suggestions and combination

### **Mexican Street Corn Salad**

This vibrant salad combines grilled corn with lime juice, cotija cheese, and spices for an authentic street food flavor.

### **Black Bean and Corn Salsa**

A refreshing mix of black beans, corn, tomatoes, onions, and cilantro, perfect for serving with tortilla chips.

See also [Cheesy Mississippi Mud Potatoes](#)

### **Buffalo Chicken Salad**

Add some heat with shredded buffalo chicken mixed in a creamy dressing alongside celery and carrots for crunch.

### **Classic Potato Salad**

Pair this Frito Corn Salad with a creamy potato salad for a classic picnic duo.

### Tex-Mex Pasta Salad

A hearty pasta salad loaded with bell peppers, black beans, and a zesty dressing that complements the corn salad wonderfully.

### Avocado Tomato Salad

A fresh and simple avocado and tomato salad brings out the sweetness of the corn and adds healthy fats to the meal.



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