

## CHINESE TIGER SALAD WITH CORN AND AVOCADO

(slightly modified from [thebrookcook](#))

- 2 T sesame seeds, I used black
- 1/2 cup freshly squeezed lime juice
- 3 T canola oil
- 2 tsp low-sodium soy sauce
- 2 tsp oil from a jar of chili crisp
- 2 tsp toasted sesame oil
- 2 tsp unseasoned rice vinegar
- 1 tsp kosher salt
- 3 large ears of corn, husked, slightly rubbed with canola oil
- 2 avocados, cut into large pieces
- 1 English hothouse cucumber, seeds removed, halves sliced crosswise
- 1/2 bunch cilantro, coarsely chopped
- 2 T crumbled queso fresco or Cotija cheese, plus more for garnish

To Make the Dressing: toast the sesame seeds slightly in a dry small skillet over medium heat; transfer to a large shallow bowl. Add lime juice, oil, soy sauce, chili crisp oil, toasted sesame oil, unseasoned rice vinegar, and salt and stir vigorously until salt is dissolved. Set dressing aside.

To Make the Salad: air-fry or grill the corn and remove the kernels from the cobs, placing them in a large bowl. Add avocado, cucumber, and half of the cilantro. Add reserved dressing and toss gently to combine. Taste salad and season with more salt if needed. Top with the cheese, remaining cilantro and more black sesame seeds if you like.