

Mexican Street Corn Pasta Salad (sides)

Ingredients

8 oz. fusilli or penne pasta
2 c. frozen corn, thawed
1 T. olive oil
1 tsp. chili powder
½ tsp. garlic powder
½ c. mayonnaise
¼ c. sour cream
2 T. fresh lime juice
¼ c. crumbled Cotija cheese (or Feta)
¼ c. fresh cilantro chopped
¼ c. red onion, diced
1 T. Tajin seasoning
Salt/pepper to taste



Instructions

1. Cook pasta according to package directions. Drain and set aside.
 2. Heat olive oil in a large skillet over a medium heat.
 3. Add in the thawed corn and sauté for 5 minutes.
 4. Add in the chili powder, garlic powder salt and pepper. Let it cool.
 5. In a medium bowl, whisk mayonnaise, sour cream, and lime juice until creamy.
 6. In a large bowl, combine the cooked pasta, sauteed corn, red onion and cilantro.
 7. Add the creamy dressing to the pasta and toss until well coated.
 8. Gently fold in the crumbled cotija cheese and dust with Tajin, if desired
- Cover and refrigerate until ready to serve.