

MEXICAN STREET CORN PASTA SALAD

Ingredients

- 1 lb. rotini or fusilli pasta, cooked, drained, and cooled
- 4 (15 oz.) cans fiesta style corn, drained
- 1 (15 oz.) can black beans, drained and rinsed
- 1 red bell pepper, diced
- 1 medium red onion, diced
- 2 jalapeno peppers, diced, seeds removed
- $\frac{3}{4}$ cup cilantro, finely chopped, divided
- 1 $\frac{1}{4}$ cup cotija cheese, crumbled, divided

Dressing:

- $\frac{3}{4}$ cup mayonnaise
- $\frac{3}{4}$ cup sour cream
- 1 tbsp. chili powder
- $\frac{1}{2}$ tsp. garlic powder
- 2 limes, juiced

Instructions

Cook the pasta according to package directions. Drain, cool, and set aside.

In a large bowl, add the cooled pasta, drained corn, black beans, bell pepper, red onion, jalapeno, $\frac{1}{2}$ cup cilantro, and 1 cup of the cotija crumbled cheese. Gently mix together.

In a small bowl, add the dressing ingredients together and stir well. Season with more salt and pepper if desired.

Add the dressing to the pasta mixture and gently mix together.

Top with remaining Cotija cheese and chopped cilantro. Refrigerate until ready to serve.

Serves 10