

Southwestern Pasta Salad

YIELDS: 8 - 10 servings

PREP TIME: 25 mins

TOTAL TIME: 25 mins

Ingredients:

- 2 cobs of corn, shucked
- 16 oz. of rotini pasta
- 1 cup ranch dressing
- 1 tbsp. lime juice
- 1/2 tsp. ground cumin
- 1/2 tsp chili powder
- 1 large tomato, diced
- 15 oz. can black beans, drained and rinsed
- 1 bell pepper, seeded and diced
- Optional: chopped fresh cilantro



Directions:

1. Bring a large pot of salted water to a boil. Boil the corn until tender, 4 to 5 minutes. Remove the corn from the pot with a fine mesh strainer and rinse with cold water to cool.
2. Add the pasta to the same pot of boiling water and cook per the package directions. Drain, rinse with cold water, and let cool.
3. In a bowl mix the ranch dressing with the lime juice, ground cumin, and chili powder.
4. Once cool to the touch, cut the corn off the cobs. In a large bowl, combine the corn, cooled pasta, tomatoes, beans, bell pepper, and dressing. Stir to combine.
5. Optional: top with fresh cilantro leaves and serve.