

Elote (Street Corn) Pasta Salad

INGREDIENTS

- 8 ounces uncooked small shell pasta
- 2 cups (16oz) frozen corn
- 1 cup red onion, finely diced
- 1 cup green bell pepper, finely diced
- ½ cup green onion, finely diced
- ½ teaspoon minced garlic
- ¼ cup light mayonnaise
- ¼ cup plain low-fat Greek yogurt
- 1 tablespoon lime juice
- 1 tablespoon olive oil
- ½ cup queso fresco
- ½ teaspoon chipotle chili powder, divided
- ½ teaspoon ground cumin, divided
- ½ teaspoon smoked paprika, divided
- ½ teaspoon salt, divided
- ¼ teaspoon ground black pepper, divided

8 SERVINGS

2 HOURS



Adapted from:
budgetbytes.com



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PROCEDURE

1. Cook pasta according to the box instructions. Reserve $\frac{1}{4}$ cup of pasta water. Drain and rinse pasta under cold water until completely cool. Add cooked pasta to large bowl.
2. In a large skillet over medium-high heat, add olive oil, corn, red onion, green bell pepper, garlic, and half the spices. Cook for about 5 minutes, stirring occasionally, until veggies are softened and corn is lightly charred.
3. In a small bowl, mix mayonnaise, Greek yogurt, lime juice, remaining spice blend, and reserved pasta water.
4. In a large bowl, toss the cooked pasta, corn mixture, green onions, and the dressing. Stir until well combined.
5. Chill for at least 1 hour. Top with queso fresco before serving.

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