

Southwestern Pasta Salad

INGREDIENTS

- 1 cup (8 oz) small elbow macaroni
- ¼ cup olive oil
- 3 tablespoons lime juice
- 1 tablespoon + 1 teaspoon chili powder
- 2 teaspoons cumin
- 1 teaspoon salt, to taste
- ½ teaspoon black pepper
- 1 tablespoon minced garlic
- 1 teaspoon honey
- 1, 15oz can yellow corn, drained and rinsed
- 1, 15oz can low-sodium black beans, drained and rinsed
- 1 cup green bell pepper, diced
- ½ cup red onion, diced
- 1 cup cherry tomatoes, halved
- 1 avocado, diced
- 1/3 cup cilantro, finely chopped

30 MINUTES
12 SERVINGS



Adapted:
theblondcook.com

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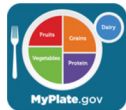
30 MINUTES
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PROCEDURE

1. Cook pasta to al dente, according to package directions.
2. Once cooked, drain excess water. Rinse pasta with cold water to cool down pasta.
3. In a large bowl, combine pasta, corn, black beans, green bell pepper, red onion, cherry tomatoes, avocado, and cilantro.
4. In a small bowl, whisk together olive oil, lime juice, chili powder, cumin, salt, black pepper, minced garlic, and honey.
5. Drizzle dressing over pasta and vegetables, toss well to combine.
6. Refrigerate pasta salad for at least 30 minutes before serving.
7. Enjoy!



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