

Mexican Street Corn Pasta Salad

Ingredients

• Salad

- 2 cups miniature farfelle pasta uncooked
- 3 cups either 2 (15-ounce) cans, or 3-4 cobs on the cob)
- 1 large avocado
- 3 green onions
- ½ bunch cilantro
- 1 tablespoon finely chopped jalapeno
- 6-8 strips hardwood smoked bacon
- ½ cup Cotija cheese (or queso fresco or feta – add cheese to preference (we like 1/2 cup)
- Optional: ½ cup canned black beans

• Dressing

- ½ cup full fat regular mayo no substitutes
- 3 tablespoons freshly squeezed lime juice and 1/4 teaspoon lime zest
- ¼ teaspoon ground cumin
- ¼ teaspoon paprika
- ½ teaspoon chili powder
- 1 teaspoon Sriracha or hot sauce
- Pinch of salt and ground black pepper

Directions

1. Cook the pasta according to package directions. Drain and rinse under cold water. Make sure the pasta is completely dry.
2. Corn: if using corn on the cob:
 1. Heat the grill to medium.
 2. Pull back the husks to the base and take off all the silk from each ear of corn.
 3. Fold back the husks into place. Place the ears of corn in a large bowl of water with 1 tablespoon of salt for 10 minutes and then remove from water and shake to dry.
 4. Place the corn on the grill, cover the grill, and cook for 15-20 minutes turning the corn every 5 minutes.
 5. You'll know the corn is done when the kernels are tender and easily pierced with a fork.
3. Alternative #1: use pre-roasted canned corn:
 1. Drain and allow to dry.
4. Alternative #2: use regular canned corn:
 1. heat a large cast iron skillet on medium high heat for 3-4 minutes or until very hot.
 2. Drain corn and place in a single layer and cook for about 5 minutes stirring once in between or until browned.
 1. Avoid stirring too often as this will keep the corn from getting a good roast.
5. Meanwhile prep the veggies: chop the avocado into small pieces, chop the green onions, coarsely

chop the cilantro, very finely chop the jalapeno, and cook then crumble the bacon. Crumble the cheese. Add black beans if desired.

6. In a large bowl combine the completely dry and cooled pasta, cooled corn, avocado, onions, cilantro, jalapeno, bacon, and cheese.

1. **If you don't plan on eating this in one sitting and immediately after making, don't add the bacon, cheese, or avocado. Add those in separately right before enjoying.**

7. Toss together.
8. In a small bowl combine all of the dressing ingredients and whisk together until completely combined.
9. Toss with the salad and enjoy!

From:
<https://wiki.jjoelc.com/> - JJoelC Wiki

Permanent link:
https://wiki.jjoelc.com/doku.php?id=wiki:recipes:salads:mexican_street_corn_pasta_salad

Last update: **2017/05/23 15:16**

