

Plate Dream

Mexican Street Corn Pasta Salad – Tasty Easy Recipe

15 min Prep time	**10 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**Mexican-American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups pasta shells (or your favorite small shape)
- [ ] 1 ½ cups fresh corn kernels (or frozen, thawed)
- [ ] ½ cup crumbled Cotija cheese
- [ ] ¼ cup chopped fresh cilantro
- [ ] 2 tbsp extra-virgin olive oil

Dressing

- [ ] ¼ cup mayonnaise
- [ ] 2 tbsp sour cream
- [ ] Juice of 1 lime
- [ ] 1 tsp chili powder
- [ ] ½ tsp ground cumin
- [ ] Salt and black pepper to taste

Instructions

1. Cook the pasta in salted water until al dente, drain, rinse under cold water, and set aside.
2. In a hot skillet, sauté the corn with a drizzle of olive oil until lightly charred, about 3-4 minutes; let cool slightly.
3. Whisk together mayonnaise, sour cream, lime juice, chili powder, cumin, salt, and pepper to form a smooth dressing.
4. In a large bowl combine pasta, corn, cilantro, and cheese; pour the dressing over and toss gently until everything is evenly coated.
5. Adjust seasoning if needed, drizzle with olive oil, and serve at room temperature or chilled.

Nutrition per serving

360 kcal	12 g	42 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a lighter version, replace half the mayo with Greek yogurt.
- For extra crunch, add diced red bell pepper or a handful of toasted pepitas.
- Taste the dressing before adding – a little more lime can brighten the whole bowl.