

Plate Dream

Street Corn Pasta Salad

Fresh street corn pasta salad with creamy dressing, crunchy veggies, and a hint of spice—ideal for easy evenings.

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

Ingredients

Main Ingredients

- [ ] 2 cups pasta (fusilli or rotini)
- [ ] 1 ½ cups fresh corn kernels
- [ ] ½ cup red bell pepper, diced
- [ ] ¼ cup red onion, finely chopped
- [ ] 2 tbsp cilantro, chopped

Dressing

- [ ] ¼ cup mayonnaise
- [ ] 2 tbsp sour cream
- [ ] 1 tbsp lime juice
- [ ] 1 tsp chili powder
- [ ] ½ tsp smoked paprika
- [ ] Salt and pepper to taste

Instructions

1. Cook pasta in salted water until al dente, drain, rinse under cold water, then set aside.
2. While pasta cooks, toss corn kernels with a drizzle of oil and quickly sauté for 2 minutes, just to bring out sweetness.
3. In a large bowl, whisk together mayonnaise, sour cream, lime juice, chili powder, smoked paprika, salt, and pepper until smooth.
4. Combine pasta, corn, bell pepper, and onion in the bowl; gently fold in the dressing until everything is evenly coated.
5. Stir in cilantro, taste, and adjust seasoning. Let the salad rest for 15 minutes; serve at room temperature or chilled.

Nutrition per serving

320 kcal	8 g	38 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like extra heat, add a pinch of cayenne pepper.
- For a richer texture, drizzle a little olive oil before serving.
- A sprinkle of cotija or feta adds a salty finish.