



Mexican Street Corn Pasta Salad

Ingredients:

- 1 lb pasta such as rotini, campanelle or elbows, cooked al dente
 - 2 tablespoons (30ml) vegetable oil
 - 3 cups frozen corn kernels, or fresh if you have them
 - Kosher salt
 - ½ tsp Chile powder
 - 2 ounces (60g) feta or Cotija cheese, finely crumbled
 - 1/2 cup finely sliced scallions, green parts only
 - 1/2 cup (1/2 ounce) fresh cilantro leaves, finely chopped
 - 1 jalapeño pepper, seeded and stemmed, finely chopped (optional)
 - 1 to 2 medium cloves garlic, pressed or minced on a Microplane grater (about 1 to 2 teaspoons)
 - 2 tablespoons mayonnaise
 - 1 tablespoon fresh lime juice from 1 lime
1. Heat oil in a large nonstick skillet or wok over high heat until shimmering. Add corn kernels, season to taste with salt, toss once or twice, and cook without moving until charred on one side, about 2 minutes. Toss corn, stir, and repeat until charred on second side, about 2 minutes longer. Continue tossing and charring until corn is well charred all over, about 5 minutes. Transfer to a large bowl.
 2. To bowl, add cooked pasta, cheese, scallions, cilantro, jalapeño (if using), garlic, mayonnaise, lime juice, and chile powder and toss to combine. Taste and adjust seasoning with salt and more chile powder to taste. Serve immediately.

Equipment

- Large skillet
- Measuring Spoons/Cups
- Wooden spoon
- Chef Knife
- Cutting Board
- Large Spoon
- Large bowl
- Plate for serving