

## Irresistible Mexican Street Corn Pasta Salad Recipe You Need to Try!

Prep Time: 15 minutes | Cook Time: 10 minutes | Servings: 6



**TIME**  
**15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 8 oz. pasta (elbow or rotini)
- 2 cups corn (fresh, frozen, or canned)
- 1 red bell pepper, diced
- 1/2 cup red onion, finely chopped
- 1/2 cup cilantro, chopped
- 1/2 cup crumbled feta cheese
- 1/4 cup mayonnaise
- 2 tablespoons lime juice
- 1 teaspoon chili powder
- Salt and pepper to taste

### DIRECTIONS

1. Cook the pasta according to package instructions. Drain and rinse under cold water to cool.
2. In a large skillet, add the corn and sauté over medium heat until slightly charred, about 5 minutes.
3. In a large bowl, combine the cooked pasta, charred corn, diced bell pepper, red onion, and cilantro.
4. In a separate bowl, whisk together the mayonnaise, lime juice, chili powder, salt, and pepper.
5. Pour the dressing over the pasta mixture and toss until everything is well coated.
6. Gently fold in the crumbled feta cheese.
7. Chill in the refrigerator for at least 30 minutes before serving to let the flavors meld.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/irresistible-mexican-street-corn-pasta-salad-recipe-you-need-to-try/>