

Fresh & Creamy Corn Pasta Salad - A Summer Side Favorite

Summer Pasta Salad with Corn



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INGREDIENTS

For the Pasta Salad:

8 oz orecchiette (or any short pasta like rotini, penne, or bowtie)

1 cup corn kernels, cooked

1 red bell pepper, diced

4 slices bacon, cooked and chopped

Fresh cilantro, chopped

Salt and pepper, to taste

For the Salad Dressing:

1/3 cup basil pesto (store-bought or homemade)

3 tablespoons Greek yogurt

2 tablespoons mayonnaise

2 tablespoons fresh lime juice

DIRECTIONS

- 1.** Cook the Pasta: Bring a pot of salted water to a boil. Add pasta and cook according to package instructions until al dente. Drain and set aside to cool slightly.
- 2.** Make the Dressing: In a jar or small bowl, whisk together the basil pesto, Greek yogurt, mayonnaise, and lime juice until smooth. If the dressing is too thick, thin it with a little extra yogurt, lime juice, or water.
- 3.** Assemble the Salad: In a large bowl, combine the cooked pasta, corn, diced bell pepper, and cooked bacon. Toss to combine.
- 4.** Dress It Up: Spoon the dressing over the pasta salad and mix until everything is evenly coated.
- 5.** Garnish and Serve: Top with fresh chopped cilantro and season with salt and pepper to taste. Serve chilled or at room temperature.

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Original recipe: <https://chefmaniac.com/fresh-creamy-corn-pasta-salad-a-summer-side-favorite/>