

Summer Pasta Salad with Corn - A Fresh & Flavorful BBQ Side

Summer Pasta Salad with Corn - A Creamy, Colorful Dish for Sunny Days



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INGREDIENTS

For the Salad:

8 oz orecchiette pasta (or your favorite short pasta)

1 cup corn kernels, cooked

1 red bell pepper, diced

4 slices bacon, cooked and sliced

Fresh cilantro, chopped

Salt and pepper, to taste

For the Dressing:

1/3 cup basil pesto, store-bought or homemade

3 tbsp Greek yogurt

2 tbsp mayonnaise

2 tbsp freshly squeezed lime juice

DIRECTIONS

1. Cook the Pasta: Bring a pot of water to a boil. Add pasta and cook according to package instructions.
2. Drain and rinse under cold water to cool. Set aside.
3. Make the Dressing: In a mason jar or bowl, whisk together basil pesto, Greek yogurt, mayonnaise, and lime juice.
4. Thin with a bit of water, more yogurt, or extra lime juice if needed.
5. Assemble the Salad: In a large bowl, combine pasta, corn, diced bell pepper, and cooked bacon.
6. Toss gently to mix.
7. Serve in individual bowls topped with dressing and a generous sprinkle of chopped cilantro.

SWAPS & NOTES

and Swaps Pasta : Orecchiette holds dressing well, but rotini, fusilli, or bowties also work great.

Corn : Use grilled, boiled, or canned corn-whatever you have on hand.

Bacon : Turkey bacon or pancetta are good alternatives.

Greek yogurt : Adds creaminess with less guilt-sub sour cream if needed.

TIPS FOR SUCCESS

Make it ahead : The flavors deepen after chilling, making it perfect for meal prep or parties.

Add protein : Turn this into a main dish with grilled chicken or shrimp.

Customize it : Add avocado, cherry tomatoes, or cucumbers for extra freshness.

