

Zesty Mexican Macaroni Salad - A Flavor-Packed Side Dish

Mexican Macaroni Salad - A Fresh & Flavorful Fiesta Side!



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INGREDIENTS

2 cups elbow macaroni, uncooked
1 cup frozen corn, thawed
1 (15 oz) can black beans, drained and rinsed
1 red bell pepper, diced
3 green onions, sliced thin
... cup chopped fresh cilantro
For the Dressing:
% cup mayonnaise
1/3 cup sour cream
1 tablespoon lime juice
1 teaspoon chili powder
% teaspoon garlic powder
Salt and pepper, to taste

DIRECTIONS

- 1. Cook the Pasta:** Bring a pot of salted water to a boil. Cook elbow macaroni until tender, according to package directions.
- 2. Drain and let it cool completely-**don't skip this step!
- 3. Prep the Veggies:** Dice the red bell pepper, thinly slice the green onions, and chop the cilantro.
- 4. Make the Dressing:** In a large bowl, whisk together mayonnaise, sour cream, lime juice, chili powder, garlic powder, salt, and pepper.
- 5. Combine the Salad:** Add the cooled pasta, corn, beans, red pepper, green onions, and cilantro to the bowl.
- 6. Gently fold everything together** until well coated.
- 7. Chill and Serve:** Cover and refrigerate for at least 1 hour before serving to let the flavors meld.

SWAPS & NOTES

and Swaps Sour cream : Greek yogurt works great if you want a tangy, lighter swap.

Chili powder : Adjust to taste or try smoked paprika for a different twist.

Add-ons : Diced jalapeños, avocado chunks, or crumbled Cotija cheese take it to the next level.

Cook the Pasta Bring a pot of salted water to a boil.

TIPS FOR SUCCESS

Cool the pasta fully to avoid melting the dressing.

Toss gently to keep ingredients from breaking down.

Make ahead : This salad tastes even better after a few hours in the fridge.

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

Original recipe: <https://chefmaniac.com/zesty-mexican-macaroni-salad-a-flavor-packed-side-dish/>