

Long Livo

Mexican Street Corn Pasta Salad – Quick & Easy Snack

15 min Prep time	**10 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**Mexican** Cuisine

Ingredients

Main Ingredients

- [ ] 8 oz short rotini pasta
- [ ] 1 cup fresh or frozen corn kernels
- [ ] 1/2 cup mayonnaise (or Greek yogurt)
- [ ] 2 tbsp lime juice
- [ ] 1 tsp lime zest
- [ ] 1/2 tsp chili powder
- [ ] 1/4 cup cotija cheese, crumbled
- [ ] 2 tbsp chopped fresh cilantro
- [ ] Salt and pepper to taste

Optional Add-ins

- [ ] 1/4 cup diced red bell pepper
- [ ] 1 small jalapeño, minced (for extra heat)
- [ ] 1 tbsp olive oil for drizzle

Instructions

1. Cook the pasta in salted boiling water until al dente, about 8-9 minutes. Drain and rinse under cold water to stop cooking.
2. If using frozen corn, thaw and pat dry. For fresh corn, grate kernels off the cob.
3. In a large bowl, whisk together mayonnaise, lime juice, lime zest, chili powder, salt, and pepper until smooth.
4. Add the cooled pasta, corn, cilantro, and optional bell pepper to the dressing. Toss gently until everything is evenly coated.
5. Sprinkle crumbled cotija cheese on top, drizzle with olive oil if desired, and give a final light toss.
6. Serve immediately or refrigerate for up to 2 hours; the flavors meld beautifully.

Nutrition per serving

420 kcal	12 g	50 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the salad seems dry, add a splash of extra lime juice or a teaspoon of olive oil.
- For a vegan version, replace mayo with a plant-based alternative and omit the cheese or use a vegan crumble.
- Taste after plating; a pinch more salt can brighten the overall profile.