

Spicy Corn Slaw Salad

INGREDIENTS

- 8 ounces cavatappi or rotini pasta
- 1 (14-ounce) bag coleslaw mix
- 3 cups grilled or charred corn kernels (about 4-5 ears corn)
- 1 red bell pepper, finely diced
- 1 jalapeño, seeded and finely diced
- 3 green onions, thinly sliced
- ½ cup chopped fresh cilantro
- ½ cup cotija cheese, plus more for garnish

Chili-Lime Dressing

- ½ cup mayonnaise
- ¼ cup plain Greek yogurt
- Juice of 2 limes
- 1 tablespoon honey
- 1 teaspoon garlic powder
- 1 teaspoon chili powder
- ½ teaspoon smoked paprika
- 1 teaspoon kosher salt
- ¼ teaspoon black pepper

DIRECTIONS

1. Bring a large pot of salted water to a boil. Cook pasta according to package directions until al dente. Drain and rinse under cold water until completely cooled.
2. If using fresh corn, grill or char the corn until lightly blackened in spots. Allow to cool, then cut the kernels from the cob.
3. In a small bowl, whisk together the mayonnaise, Greek yogurt, lime juice, honey, garlic powder, chili powder, smoked paprika, salt, and pepper.
4. In a large serving bowl, combine the cooled pasta, coleslaw mix, corn, red bell pepper, jalapeño, green onions, cilantro, and cotija cheese.
5. Pour the dressing over the salad and toss until everything is evenly coated.
6. Refrigerate for at least 30 minutes before serving to allow the flavors to meld.
7. Garnish with additional cotija cheese, cilantro, and a squeeze of fresh lime juice just before serving.