

Creamy Cilantro-lime Pasta Salad

written by The Recipe Exchange | May 31, 2014

Ingredients

12 ounces small pasta
8 ounces sour cream
1 cup plain Greek yogurt
1/3 cup Baja Chipotle Marinade
2 tablespoons lime juice
1 teaspoon chili powder
1 teaspoon cumin
1 bell pepper, diced (I used half green pepper and half red pepper)
1/2 cup corn
1/2 cup black beans, drained and rinsed
1/4 cup diced red onion
1/4 cup cherry tomatoes, halved
1/4 cup chopped cilantro
optional: queso fresco cheese, for topping

Directions

Boil pasta until tender, 7 to 9 minutes. While the pasta is cooking, combine the sour cream, Greek yogurt, marinade, lime juice and spices in small bowl.

When the pasta is done, drain and rinse with cold water to cool. Place pasta in a large bowl and add the bell pepper, corn, black beans, red onion, tomatoes, and cilantro. Add the sour cream/yogurt mixture and toss to coat.

Keep covered in the refrigerator until serving. Just before serving, top with crumbled cheese.