

Mexican Street Corn Pasta Salad

Ingredients

1 lb uncooked pasta
1 tablespoon butter
3 ears fresh sweet corn, husks removed
1/2 cup mayonnaise
1/4 cup chopped fresh cilantro leaves
1 package (1 oz) Old El Paso™ original taco seasoning mix
1 can (4.5 oz) Old El Paso™ chopped green chiles
1/4 cup crumbled queso fresco cheese



Steps

1. Cook and drain pasta as directed on package. Cool 10 minutes.
2. While pasta is boiling, heat 10-inch skillet over high heat. Add butter and corn to skillet. Char the corn on each side, about 10 minutes total. Cut corn off cobs; place in large bowl.
3. Add cooked pasta to bowl. Top with remaining ingredients. Stir well to combine.
4. Refrigerate about 4 hours or until chilled before serving.