

Mexican Corn Salad



Makes 3.5 servings | Serving Size 4 oz | 1.5 g protein per serving

Ingredients:

- 4 oz. Penne, Cassava
- 1/2 c Fire Roasted, Corn, Peppers and Onions
- 2 TBSP Scallions, green parts, thinly sliced
- 1 TBSP Cilantro, chopped
- 28 g Follow Your Heart Parmesan Style Shredded

Dressing:

- 2 TBSP Boursin Dairy Free Spread
- 1/2 tsp Chili Powder
- 1/4 tsp Ground Cumin
- 1 tsp Lime Zest
- 1 TBSP Lime Juice
- 1/4 c Mayonnaise

Directions:

1. Cook penne as directed on the package. Drain and rinse with cold water to stop the cooking. Set aside in a medium to large bowl.
2. While the pasta cooks, combine all ingredients for the dressing in a glass bowl. Whisk well to combine. Refrigerate until ready to use. This will allow flavors to blend and settle.
3. Once ready, combine all ingredients into the bowl with the penne. Gently toss to combine. Can be served right away, but the flavors can come together if it is refrigerated for at least 30 minutes.

Notes:

This can be prepared a day or two ahead of time (Although best to cook the pasta the day of serving so that texture is desirable). You can also leave out the pasta and add the rest of the ingredients to lettuce with a few tortilla chips for a simple salad.