

Treasure Barrel

Street Corn Pasta Salad

Sweet corn, buttery pasta, and a zesty dressing combine for a vibrant, easy-to-make street corn pasta salad.

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

Ingredients

Main Ingredients

- [ ] 2 cups fresh sweet corn kernels
- [ ] 8 oz fusilli pasta
- [ ] 1 red bell pepper, diced
- [ ] 1/4 cup fresh cilantro, chopped
- [ ] 2 tbsp olive oil

Dressing

- [ ] 3 tbsp lime juice
- [ ] 2 tbsp honey
- [ ] 1 tsp smoked paprika
- [ ] Salt and pepper to taste

Instructions

1. Cook the fusilli in salted boiling water until al dente, then drain and rinse under cool water.
2. While the pasta cools, whisk together lime juice, honey, olive oil, smoked paprika, salt, and pepper to form a smooth dressing.
3. In a large bowl, combine the cooked pasta, corn kernels, and diced red bell pepper.
4. Pour the dressing over the mixture, toss gently, and fold in chopped cilantro just before serving.
5. Taste and adjust seasoning, then serve chilled or at room temperature.

Nutrition per serving

340 kcal	10 g	44 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a creamier texture, stir in a tablespoon of mayonnaise after tossing.
- A pinch of cayenne adds a subtle heat—perfect for those who love a little kick, like in the Mexican street corn version.
- For a more Italian twist, check out this Italian pasta salad inspiration.