



# THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

## **Taco Pasta Salad** (adapted slightly from Cara's Cravings)

Serves 8-12

Apparently there's no wagon wheel pasta in my little town. Bowties worked just fine.

I toasted the spices before mixing them into the dressing. Just heat a small not-nonstick pan over medium heat for a few minutes, then add the spices and stir them around just until they start to smoke, no longer than a minute.

1 pound wagon wheel pasta  
salt  
1 (10-ounce) package frozen corn  
1½ cups salsa  
1 (15-ounce) can black beans, drained and rinsed  
2 medium tomatoes, diced  
½ cup chopped fresh cilantro  
8 ounces (2 cups) shredded cheddar cheese  
3-4 tablespoons lime juice  
1 large (or 2 small) avocado, peeled, seeded, and diced  
1 tablespoon cumin  
2 teaspoon chili powder  
¼ teaspoon freshly ground pepper  
2 garlic cloves, minced  
¼ cup olive oil

1. Bring a large pot of water to a boil. Add 1 tablespoon salt and the pasta. Cook according to the package directions. Drain; stir the frozen corn into the pasta to cool the pasta and defrost the corn. Stir the salsa into the pasta and corn, then add the beans, tomatoes, cilantro, and cheese.

2. Squeeze the lime juice into a small bowl and add the avocado; stir to coat the avocado. Remove the avocado from the lime juice and stir it into the pasta mixture. Add the spices, garlic, and ½ teaspoon salt to the lime juice, then slowly whisk in the oil. Stir the dressing into the salad. Serve immediately or chill for up to 1 day (longer if you don't add the avocado).