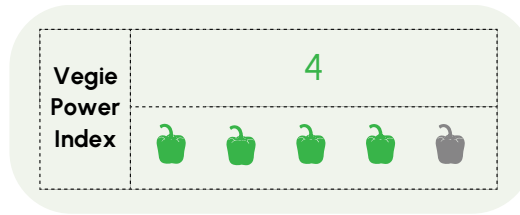


Tex Mex pasta salad



Recipe classification	ACT	NSW	NT	QLD	SA	TAS	VIC	WA
	Green	Everyday	Green	Green	Green	Green	Green	Green

PREP/COOKING TIME: 30 MINUTES

BASED ON: 6 SERVES

INGREDIENTS

	SERVES 6	SERVES 12	SERVES 24
Pasta curls, dried	2 cups	4 cups	8 cups
Corn cobs	2	4	8
Red capsicum, diced	1 medium	2 medium	4 medium
Green capsicum, diced	1 medium	2 medium	4 medium
Grape tomatoes, quartered	200g	400g	800g
Red onion, finely chopped	1/2 medium	1 medium	2 medium
Avocado, diced	1 medium	2 medium	4medium
Coriander leaves	1/2 cup	1 cup	2 cups
Lime juice	1/4 cup	1/2 cup	1 cup
Olive oil	1 tbsp	2 tbsp	4 tbsp
Tabasco sauce	1/2 tsp	1 tsp	2 tsp

METHOD

1. Cook pasta in a large saucepan of boiling salted water, following packet directions, until tender. Drain. Rinse under cold water. Drain.
2. Meanwhile, place corn on a microwave-safe plate. Cover loosely with plastic wrap. Microwave on high for 4 minutes or until corn is tender. Set aside for 5 minutes or until cool enough to handle. Carefully cut kernels from cob.
3. Place pasta, corn, capsicum, tomato, onion, avocado and coriander in a large bowl. Place lime juice, oil and Tabasco in a screw-top jar. Secure lid. Shake well to combine. Drizzle over salad. Season with salt and pepper. Toss to combine. Serve.