

Elote Pasta Salad



Ingredients

For the Dressing

1 cup sour cream
One clove garlic
1/3 cup mayonnaise
3 tablespoons extra virgin olive oil
3 - 4 tablespoons lime juice
Zest of one lime
A couple pinches of cayenne pepper
2 teaspoons of Tabasco chipotle sauce
Kosher salt to taste and freshly ground black pepper

For the Salad

4 ears corn
14 ounces pasta (farfalle, rigatoni or penne)
½ cup parmesan cheese or cotija cheese
½ cup cilantro, finely chopped
½ cup chives or scallions, finely chopped
½ small red onion, thinly sliced

Steps

1. Place all dressing ingredients in a blender and pulse until the mixture is pureed. Set aside.
2. You can either grill, boil or microwave the corn cobs until the corn is tender. If you boil the corn you can save a few steps by boiling the corn first in a large pot with 3 quarts of water. Once the corn is cooked you can remove the corn with tongs to a plate and add the pasta and about 2 teaspoons of salt to the already boiling water. Cook the pasta until al dente. Drain and place pasta into a large serving bowl.
3. Once the corn is cooled, cut the kernels off the cob and add to the serving bowl with the pasta. Add the parmesan cheese, cilantro, chives and red onion. Pour the dressing over the pasta while it's still warm and toss everything together. Taste for seasoning and serve either room temp or chill for later.