



Southwest Pasta Salad

The Ingredients

For the Salad

- 8 oz. gluten-free pasta of your choice
- 1 small red onion, diced (about ½ cup)
- 3 cups grape tomatoes, halved
- 1 yellow bell pepper, chopped
- 1 ear fresh corn, kernels removed
- 2 ½ ounces sliced black olives, drained
- ½ cup fresh cilantro, chopped
- 1 large avocado, pit removed and chopped

For the Vinaigrette

- ½ cup olive oil
- ⅓ cup fresh lime juice (4 limes)
- 1 teaspoon honey
- 2 large garlic cloves, minced
- 1 teaspoon kosher salt
- ½ teaspoon black pepper
- ¼ teaspoon cayenne pepper

Directions

- Cook the pasta according to package directions. Drain and set aside.
- In a large mixing bowl, combine the onion, tomatoes, pepper, corn and olives.
- In a small bowl, whisk together the oil, lime juice, honey, garlic, salt, black pepper and cayenne pepper.
- Add the cooked pasta to the bowl with the vegetables, and pour the dressing over the pasta and vegetables. Stir until all of the ingredients are well coated. Sprinkle in cilantro and stir again. Cover with a lid and chill in the refrigerator until ready to serve. Add avocado before serving.

[REFERENCE: TWO PEAS AND THEIR POD](#)