

# Roasted Corn and Pasta Salad

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Serving size:	1 cup
Yield:	3 quarts
Total servings:	8-12

Measure	Ingredients
2 cups	Fresh cilantro
1/3 cup	Roasted, salted pistachios
	Zest of 1 lime
	Juice of 1 lime
1	Medium clove garlic
1/2 tsp	Salt
1/2 cup	Olive oil
2	Large poblano peppers
1	Large red pepper
1	Large red onion, quartered
3	Ears fresh corn, husked
12 ounces	Fusilli or rotini pasta
1 1/3 cup	Queso fresco, crumbled
	Pistachios for top of salad
	Fresh cilantro for garnish

## Method

1. Prepare the pesto:
2. Pack the cilantro into a food processor or blender.
3. Add the pistachios, lime zest, lime juice, garlic and salt.
4. Pulse a few times to combine the ingredients.
5. Drizzle in the olive oil and puree until smooth. Set aside.
6. Seed the peppers and slice in half.
7. Brush the onion and peppers lightly with olive oil.
8. Grill the peppers, onion and corn over a medium high grill until tender, about 10 minutes.
9. Turn the vegetables every couple of minutes to allow grill marks to form.
10. Transfer the peppers to a bowl and cover with film.
11. Cook the pasta al dente and drain.
12. When the vegetables are cool enough to handle cut the kernels from the corn. Reserve some corn for the top.
13. Rub the skins from the peppers and then chop the peppers and onions into 1/2-inch pieces.
14. Combine the warm pasta, vegetables, pesto and 1 cup cheese. Toss well.
15. Serve topped with corn, remaining cheese, chopped pistachios and fresh cilantro.

## Notes

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Pesto and vegetables can be prepared a day ahead.

Chill overnight and then bring to room temperature before tossing with warm pasta.

Pasta should be cooked the day of so the pesto and cheese cling to the warm noodles.