



## **Southwest Pasta Salad**

**\*\*NEED one 9"x13" disposable aluminium pan**

### INGREDIENTS

#### FOR THE PASTA SALAD

kosher salt

1 lb. bow tie pasta

1 15-oz. can (or 2 cups fresh or frozen) corn kernels

1 15-oz. can black beans

1 cup shredded Cheddar

1 pint cherry tomatoes, cut in half

2 avocados, diced

1/3 cup chopped cilantro

#### FOR THE DRESSING

1 cup Greek yogurt

1/3 cup extra-virgin olive oil

1 tbsp honey

1 tbsp apple cider vinegar

2 cloves garlic, minced

2 limes, juiced

1 tbsp. Taco Seasoning

kosher salt

### DIRECTIONS

1. In a large pot of salted boiling water, cook pasta according to package directions. Drain and cool, 5 minutes.
2. Meanwhile, make dressing: Whisk all ingredients together. Taste and add salt as desired.
3. Stir corn, black beans, cheese, tomatoes, avocados and cilantro in with pasta. Toss with dressing. Pour into aluminum pan and cover.

### **DROP-OFF**

Deliver **pasta salad in aluminum pan** to SPUR or to Lifebridge (if dropping off at Lifebridge be sure to clearly mark on top of cover SPUR meal and meal date) at designated times per email instructions.