

Southwest Gluten-Free Pasta Salad

Servings: 4 - 6

Prep time: 15 minutes

Cook time: 10 minutes

Ingredients:

- 12 ounces gluten-free rotini or penne pasta
- 1 (15 ounce) can black beans, rinsed and drained
- 1 (15 ounce) can corn, drained
- 1 cup chopped red onion
- 1 cup chopped bell pepper (any color)
- 1/2 cup chopped cilantro
- 1/4 cup chopped jalapeño (optional, adjust to taste)
- 1/4 cup olive oil
- 2 tablespoons lime juice
- 1 teaspoon cumin
- 1/2 teaspoon garlic powder
- Salt and pepper to taste

Directions:

Step 1

Cook Pasta: Cook the gluten-free pasta according to package directions. Drain and rinse with cold water to stop the cooking process.

Step 2

Combine Ingredients: In a large bowl, combine the cooked pasta, black beans, corn, red onion, bell pepper, cilantro, and jalapeño (if using).

Step 3

Make the Dressing: In a small bowl, whisk together olive oil, lime juice, cumin, garlic powder, salt, and pepper.

Step 4

Combine and Chill: Pour the dressing over the pasta mixture and toss to coat evenly. Cover and refrigerate for at least 30 minutes, or up to 24 hours, to allow the flavors to meld.

Step 5

Serve: Serve chilled with tortilla chips, crackers, or on top of salads.

Tips and Variations

- **Add-ins:** Feel free to add other ingredients to your pasta salad, such as diced tomatoes, avocado, chopped green onions, or chopped roasted red peppers.
- **Spice it up:** Add a pinch of red pepper flakes or a dash of hot sauce for extra heat.
- **Make Ahead:** This pasta salad can be made up to 2 days in advance.