

Elotes inspired pasta salad

Serves: 12

Ingredients:

- 400g [pasta](#) (we used spirali)
- 6 tsp [olive oil](#)
- 4 x 325g cans [sweetcorn](#), drained, or around 500g sweetcorn (see tip, below)
- 12 [spring onions](#), finely sliced
- large bunch of coriander (about 60g), finely chopped, plus extra to serve
- 400g [feta](#)
- 260g mayonnaise
- 6 [limes](#), juiced
- 4 tsp [chilli powder](#), plus extra to serve

Method

- **step 1**

Cook the pasta in heavily salted water following pack instructions. Drain, drizzle in 1 tsp olive oil and set aside.

- **step 2**

Heat the remaining oil in a frying pan over a high heat. Fry the sweetcorn with ½ tsp salt for 7-10 mins until slightly charred, then remove from the heat and set aside to cool, about 15 mins.

- **step 3**

Reserve a handful of corn to serve, and tip the rest into a large serving bowl along with the cooked pasta, spring onions and most of the coriander. Crumble in the the feta, reserving a handful to serve, and mix well to combine.

- **step 4**

To make the dressing, combine the mayonnaise, lime juice, chilli powder and ½ tsp salt in a small bowl. Pour all over the pasta salad and toss well until everything is evenly coated. Scatter over the remaining feta, corn, coriander and an extra pinch of chilli.