

New York Times **Bestselling Author**

SUSAN MALLERY

## Corn and Blueberry Pasta Salad

### Ingredients:

- ♥ 3 ears sweet corn
- ♥ ½ C fresh blueberries
- ♥ ½ C cucumber, sliced
- ♥ ½ C carrots, diced
- ♥ ½ C sugar snap peas, chopped
- ♥ ¼ C red onion, diced
- ♥ ¼ C red bell pepper, diced
- ♥ ½ C cheddar cheese, in ¼-inch chunks
- ♥ 2 T chopped fresh cilantro
- ♥ ½ jalapeño pepper, seeded and finely chopped
- ♥ 4 C cooked whole wheat pasta

### Dressing:

- ♥ 1 C mayonnaise
- ♥ 1 T lime juice
- ♥ 1 T olive oil
- ♥ 2 t honey
- ♥ ¼ t ground cumin

### Instructions:

Boil the corn for 5-7 minutes, then drain and rinse with cool water. Wait until the corn is cool enough that it won't melt the cheese when you mix the ingredients. Cut the kernels from the cobs and place in a large bowl with the next 9 ingredients.

Whisk together the dressing ingredients and add to the pasta mixture. Fold in the dressing gently so you don't pop the blueberries. Refrigerate overnight if you can resist it that long. Try to give it at least a couple of hours for the flavors to meld.



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