

Asparagus, Corn & Sun Dried Tomatoes Pasta Salad

by Simply Creative Chef Rob Scott

Ingredients:

Kosher salt
½ lb. fusilli pasta
1 cup chopped blanched asparagus
1 cup blanched corn kernels
½ cup chopped sun-dried tomatoes
¼ cup mayonnaise
¼ cup sour cream
1 tbsp. lemon juice
¼ tsp. finely grated garlic
¾ cup grated parmesan cheese
Freshly ground pepper

Directions:

1. Bring a large pot of salted water to a boil. Add the pasta and cook as the label directs; drain and rinse under cold water. Transfer to a large bowl.
2. Add the asparagus, corn and sun-dried tomatoes to the bowl with the pasta.
3. Make the dressing: Mix the mayonnaise, sour cream, lemon juice, garlic, parmesan, and salt and pepper to taste in a bowl. Pour over the pasta salad and toss to coat. Season with salt and pepper. Chill for up to 3 hours.