



Makes 15 cups
Cook Time: 30 minutes

INGREDIENTS:

5 ears sweet corn, husks and silks removed

1 small clove garlic

3 tablespoons lemon juice

2 teaspoons Dijon-style mustard

Sea salt and freshly ground black pepper, to taste

4 cups dried whole wheat rotini or penne pasta (12 oz.)

1½ cups frozen shelled edamame

1 medium zucchini or yellow summer squash, trimmed and spiral sliced (2 cups)

2 cups halved red and/or yellow grape tomatoes

1½ cups coarsely chopped orange bell pepper

¼ cup chopped fresh basil and/or Italian parsley

Confetti Corn and Pasta Bowl

This festive pasta salad features five ears of **corn**: Three help form a velvety base for the oil-free dressing, while the other two get cut into planks, giving the dish a cool appearance. (Don't worry if they break up a little.)

For even more ways to put the summertime staple to delicious use, check out our roundup of **Finger-Licking Corn Recipes**.

By Shelli McConnell

- 1** Make Creamy Corn Dressing: Cook 5 ears of the corn in enough boiling water to cover 2 minutes; drain. Cool slightly. Reserve two ears for Step 3. From other three ears, cut corn from cobs. In a blender combine corn, garlic, and ½ cup water. Cover and blend until smooth. Press mixture through a fine-mesh sieve into a bowl; discard solids. Whisk together corn mixture, lemon juice, mustard, and sea salt and freshly ground black pepper to taste. Set aside.
- 2** Cook pasta according to package directions, adding edamame the last 2 minutes of cooking; drain. Rinse with cold water until cooled; drain again. Snip zucchini noodles into 2-inch lengths.
- 3** In a large bowl combine pasta mixture, zucchini, tomatoes, bell pepper, and basil. Add half of the Creamy Corn Dressing; toss to coat. Cut remaining corn from cobs into planks. Top pasta mixture with corn planks. Pass remaining dressing.