

Macaroni Salad with Chipotles and Cilantro

Serves 8-10

Prep Time: 1 hr 30 min

Cook Time: 15 min

Can be made up to 1 day in advance

INGREDIENTS

Salad:

Salt

1 pound elbow macaroni

1 ½ cups frozen corn kernels

2 medium garlic cloves

1 celery rib, minced

¼ small red onion, minced (2 to 3 tablespoons)

3 scallions, minced (about ¼ cup)

1 cup cherry tomatoes, quartered

¼ cup minced fresh cilantro leaves

Dressing:

1 cup mayonnaise

1 tablespoon minced chipotle chiles in adobo sauce

¼ cup juice from 1 or 2 large lemons

METHOD

Bring 4 quarts water to a boil in a large pot and add 1 tablespoon salt. Stir in the macaroni and cook until thoroughly done, 10 to 12 minutes.

Meanwhile, toast 1 ½ cups frozen corn kernels and 2 medium garlic cloves, unpeeled, in a nonstick skillet set over high heat until the corn turns spotty brown, about 5 minutes. Peel and mince the garlic.

Drain the macaroni in a colander and rinse with water until cool. Shake the macaroni dry in the colander and spread it in an even layer on a rimmed baking sheet lined with paper towels. Let the macaroni dry for 3 minutes.

Roll the macaroni in paper towels to blot any remaining moisture and transfer the drained macaroni to a large bowl. Toss with the remaining ingredients. Mix mayonnaise, chipotle and lemon juice and stir into the salad. Season liberally with salt and pepper to taste. Refrigerate the macaroni salad for at least 1 hour or up to 1 day.

Recipe courtesy The New Best Recipe.