

Southwest Blueberry Chicken Pasta Salad with Honey Lime Dressing

Servings: 8

Prep Time: 25 minutes

Cook Time: 10 min

INGREDIENTS

- 12 ounces dried fusilli pasta
- 1 tablespoon honey
- 1 tablespoon Dijon mustard
- 1/3 cup olive oil
- 2 cloves garlic, minced
- 2 tablespoons + 2 teaspoons lime juice
- 1/2 teaspoon ground cumin
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 2 cups shredded, cooked chicken
- 1 cup blueberries
- 1 cup canned corn kernels, drained and rinsed
- 1 cup sliced cucumber
- 1 cup crumbled feta cheese
- 1/4 cup finely chopped cilantro

Variations

Substitute feta with crumbled goat cheese or queso fresco if preferred.

About This Recipe

Looking for a zesty summer side? Try this Southwest Blueberry Chicken Pasta Salad with Honey Lime Dressing. Fresh blueberries add a sweet-tart pop to complement the savory feta – and cucumber, corn and cilantro add crisp, fresh flavor. Toss it all with noodles and a tangy honey lime vinaigrette, and you have your new staple to boost any cookout, potluck or everyday meal.



INSTRUCTIONS

- 1** Cook pasta according to package directions. Drain and rinse under cold water to stop the cooking process. Transfer to large bowl.
- 2** In small bowl, whisk together honey and mustard. Slowly whisk in oil until emulsified. Whisk in garlic, lime juice and cumin. Season with salt and black pepper.
- 3** To the large bowl, add dressing, chicken, blueberries, corn, cucumber and cilantro; toss with noodles until combined. Enjoy at room temperature or store in the refrigerator until chilled and ready to serve.



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