

South of the Border Pasta Salad

8 ounces medium shells, uncooked
2 teaspoons olive oil
1/2 teaspoon ground cumin
1 (15 ounce) can black beans, rinsed and drained
1 (11 ounce) can whole kernel corn, drained
1 red bell pepper, cut into thin strips
3/4 cup sliced green onions
1 (2 1/4 ounce) can sliced black olives
3/4 cup fat free mayonnaise
1/2 cup fat free sour cream
1/4 cup salsa
2 tablespoons fresh cilantro, minced

Cook pasta, drain and rinse under cold water. Toss with oil and sprinkle with cumin and add salt to taste. Layer pasta, beans, corn, bell pepper, green onions and olives in a large glass bowl. Combine mayonnaise, sour cream, and salsa and mix well. Spread mixture evenly over top of pasta salad, sprinkle with cilantro, cover and refrigerate overnight.

From Gale Larsen