

RECIPE | CUCUMBERS



# SUNSHINE PASTA SALAD



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Recipe created by *Amber Bogardus*



**15 min**

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PREP | COOKING



**4 - 6**



**easy**

## INGREDIENTS

- 1 dry pint** Pure Flavor® Uno Bites™ Nano Cucumbers, sliced
- 6 oz** penne pasta, cooked
- ½ cup** canned sweet corn, drained
- 2 tbsp** mayonnaise
- 2 tbsp** feta cheese, divided
- 1 tbsp** olive oil, extra virgin
- 1 tbsp** Dijon mustard
- 2 tsp** lemon juice
- 1 tsp** crushed red pepper
- Salt and pepper, to taste
- Fresh parsley, for garnish
- Crushed red pepper, for garnish

## DIRECTIONS

- 1 Combine the mayo, Dijon mustard, lemon juice, 1 tbsp of feta, and crushed red pepper in the base of your serving bowl. Whisk and slowly pour in the olive oil, continuously whisking to create a silky lemon dressing.
- 2 Season the dressing to taste with salt and pepper.
- 3 Add the sliced cucumbers and sweet corn to the dressing bowl and mix until fully coated.
- 4 Add the cooked pasta and mix all to combine.
- 5 To serve, garnish the pasta salad with the remaining crumbled feta, fresh chopped parsley, and additional crushed red pepper if desired.