

## MEXICAN CORN AND ORZO SALAD



Serves 8-10



Prep Time 20 minutes



Cook Time 10 minutes



### INGREDIENTS

- 1 cup orzo or rissoni pasta
- 410g can **Wattie's Whole Kernel Corn**
- 1 small red onion, finely chopped
- 1 red capsicum, deseeded and chopped
- ½ telegraph cucumber, sliced lengthwise and chopped
- Handful fresh coriander leaves, chopped
- Handful fresh mint leaves, chopped

### METHOD

1. Cook orzo pasta in plenty of lightly salted boiling water according to packet instructions. Drain and refresh in cold water. Drain well and tip into a bowl.
3. Add **Wattie's Whole Kernel Corn**, red onion, capsicum, cucumber and herbs and mix well.
4. Toss through sweet chilli dressing. Chill before serving.

***Sweet Chilli Dressing:***

- 2 Tbsp lime or lemon juice
- 3 Tbsp olive oil
- 2 Tbsp **Wattie's Bit on the Side Sweet Chilli Sauce**

***Sweet Chilli Dressing:***

1. Shake all the dressing ingredients together in a screw top jar or whisk together in a bowl.