

## **Pasta Salad with Grilled Corn and Broccoli**

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**Servings: 6**

**Preparation Time: 15 minutes**

**Start to Finish Time: 40 minutes**

*This salad may be made up to three hours in advance.*

**4 ears fresh corn, husked**

**3 tablespoons olive oil, divided**

**1 head broccoli, cut into florets**

**1 box (16 ounce) tricolor rotini or rotelle pasta**

**1 tablespoon garlic, minced**

**1/4 cup pitted black olives, halved**

**1/4 cup fresh parsley, minced**

**1/2 teaspoon salt**

**1/3 cup bottles white wine vinaigrette (or more to taste)**

**Parmesan shavings (for garnish)**

Preheat grill to medium.

Rub the corn with one tablespoonful of the oil.

Toss the broccoli in two tablespoons of the oil.

Grill the corn, uncovered, turning frequently, for 10 minutes or until it starts to brown.

Grill the broccoli, covered, for 8 minutes or until it starts to soften.

When the corn is cool, cut the kernels from the cob.

Cook the pasta in a large pot of boiling, salted water. Drain.

In a large mixing bowl, toss the grilled vegetables with the pasta, garlic, olives, parsley, salt and vinaigrette.

Transfer to a large serving bowl. Top with the Parmesan shavings.

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Per Serving (excluding unknown items): 149 Calories; 8g Fat (45.4% calories from fat); 5g Protein; 18g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 265mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Vegetable; 0 Fruit; 1 1/2 Fat.