Theme Week: Wild Watermelon

Summer Kick-Off BBQ

Delicious Side Dishes

Avo-Artichoke Pasta Salad

Ingredients:

- 2 cups uncooked gemelli or spiral pasta
- 1 can (14 ounces) water-packed artichoke hearts, drained and coarsely chopped
- 2 plum tomatoes, seeded and chopped
- 1 medium ripe avocado, peeled and cubed
- 1/4 cup grated Romano cheese
- **DRESSING:**
- 1/4 cup canola oil
- 2 tablespoons lime juice
- 1 tablespoon minced fresh cilantro
- 1-1/2 teaspoons grated lime zest
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground pepper

Directions:

1. Cook pasta according to package directions. Drain; rinse with cold water.
2. In a large bowl, combine pasta, artichoke hearts, tomatoes, avocado and cheese. In a small bowl, whisk dressing ingredients. Pour over pasta mixture; toss gently to combine. Refrigerate, covered, until serving.

Jalapeno Popper Mexican Street Corn

Ingredients:

- 4 ears fresh sweet corn
- 2 jalapeno peppers
- 3 tablespoons canola oil, divided
- 3/4 teaspoon salt, divided
- 1/4 cup panko bread crumbs
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon dried Mexican oregano
- 4 ounces cream cheese, softened
- 1/4 cup media crema table cream or sour cream thinned with 1 teaspoon 2% milk
- 2 tablespoons lime juice
- Ground chipotle pepper or chili powder
- Chopped fresh cilantro and lime wedges, optional

Direction:

1. Husk corn. Rub corn and jalapenos with 2 tablespoons canola oil. Grill, covered, on a greased grill rack over medium-high direct heat until lightly charred on all sides, 10-12 minutes. Remove from heat. When jalapenos are cool enough to handle, remove skin, seeds and membranes; chop finely. Set aside.
2. Sprinkle corn with 1/2 teaspoon salt. In a small skillet, heat remaining oil over medium heat. Add panko; cook and stir until starting to brown. Add paprika and oregano; cook until crumbs are toasted and fragrant.
3. Meanwhile, combine cream cheese, crema, lime juice and remaining salt; spread over corn. Sprinkle with bread crumbs, jalapenos, chipotle pepper and, if desired, cilantro.

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