



a better world begins on your plate

**plant-based  
eating**  
ANIMAL PROTECTION  
OF NEW MEXICO

## Fresh Corn & Pepper Pasta Salad



- 14 poblano chili peppers (1 lb)
- 1 fresh jalapeño pepper
- 8 medium tomatoes (2 lb), coarsely chopped
- 3 tablespoons chopped fresh oregano
- 2 tablespoons chopped fresh cilantro
- 1/3 cup green (hulled) pumpkin seeds
- kernels from 4 ears fresh corn, raw
- 1 large white onion, cut into 1/2-inch-thick rounds
- 3 garlic cloves, minced
- 1 teaspoon ground cumin
- 1/4 cup olive oil
- 12 oz short pasta (i.e. gemelli or rotini)
- salt, to taste

Place poblano peppers on their sides and broil on the rack of a broiler pan in oven about 2 inches from heat. Roast peppers, turning them with tongs, until skins are blackened, 5 to 8 minutes. Transfer peppers to a bowl, then cover and let steam 10 minutes. Peel poblano peppers, discard seeds and ribs, then coarsely chop. Chop jalapeño pepper and omit seeds for a less spicy salad. Transfer both types of peppers to a large serving bowl and stir in tomatoes, oregano, and cilantro. Toast pumpkin seeds in a dry, well-seasoned cast-iron skillet over moderate heat, stirring until puffed and lightly browned, 2 to 3 minutes (seeds will pop as they puff). Transfer seeds to a small bowl. Add half of corn to skillet and dry-roast over moderate heat, stirring frequently, until browned in spots, 4 to 5 minutes. Transfer to pepper/tomato mixture. Cook remaining corn in same manner, add it to pepper/tomato mixture. Dry-roast onion in cast iron skillet, turning frequently until browned but still slightly crisp. Transfer to a cutting board and coarsely chop. Stir into pepper/tomato/corn mixture. Cook garlic and cumin in oil in a skillet over moderate heat, stirring, until fragrant, about 30 seconds. Stir into pepper/tomato/corn mixture. Cook pasta in a large pot of boiling salted water until al dente, then drain. Add pasta to mixture and toss. Season with salt and sprinkle with pumpkin seeds. Serve warm or at room temperature.