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Santa Fe Swirl Pasta

- 1 16-ounce package Rotini pasta
- 4-5 Quarts water

- 1/2 Cup grated Parmesan cheese
- 1/2 Cup cooked yellow corn kernels
- 1/3 Cup chopped cilantro
- 1/4 Cup chopped green onion
- 2 Tbsp diced red bell pepper
- 2 Tbsp diced green bell pepper
- 1 Chicken breast fillet, cooked and diced

Dressing:

- 1 1/4 Cups V-8 juice
- 1 1/2 Tbsp olive oil
- 1 Tbsp red wine vinegar
- 1 1/2 Tsp chili powder
- 3/4 Tsp paprika
- 1/2 Tsp salt
- 1/4 Tsp black pepper

Prepare the pasta by bringing 4-5 quarts of water to a rolling boil in a large saucepan. Add pasta to the pan, and when water begins to boil again, cook for 8-11 minutes. Pasta should be al dente, or mostly tender but with a slight toughness in the middle. Whisk all of the dressing ingredients together in a small bowl. Cover and chill the dressing until you're ready to use it. When pasta is done, pour it into a large bowl. Add the dressing, then toss. Add the remaining ingredients to the pasta, and toss until combined. Cover and chill for several hours before serving.

Makes 8 Servings