

## Spinach Pasta Salad

With Cilantro, Avocados, Black Beans and Tomatoes.

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## **Ingredients:**

1 Box Ditali Pasta - Or Your Choice - Cooked and drained  
1 Large Container Of Cherry Tomatoes - Sliced In Half  
1 Can Yellow Hominy - Or Regular Corn  
2 Large Avocados - Chopped  
1 Can Black Beans - cooked and drained  
1 Bag Of Spinach  
1 Bottle Of Toasted Sesame Vinaigrette Dressing  
Cilantro - Don't Be Shy  
Oil - If Making Hominy not Corn

## **Directions:**

In a large mixing bowl add cooked and drained pasta and cover with the toasted sesame Vinaigrette dressing. Let sit for a few minutes while you cook the Hominy/Corn.

Then on the stove add a little oil for the hominy in a pan. Heat on medium high heat till slightly browned and soft. Salt & Pepper to taste.

For corn open and cook in a pot, on medium heat, till soft. Salt & Pepper to taste.

Then in the Large mixing bowl, with the pasta, add hominy/corn, cilantro, avocado and black beans.

## **Dishing it up:**

In bowls, add spinach first and then the pasta mixture on top!

Thats it! :)