

## One - Two - Three - Mexican Macaroni Salad

1 (16 ounce) package dry macaroni  
1 1/2 cups chunky salsa, mild or medium  
1 cup mayonnaise  
1/2 cup finely chopped green or red bell pepper  
1 teaspoon garlic powder  
1 teaspoon salt (adjust to taste)  
ground black pepper to taste  
1 (6 ounce) can sliced black olives, drain (optional)  
1 (1 pound) frozen corn, cooked and cooled  
1/2 cup chopped celery  
1/2 cup chopped green onion

### Directions:

1. Bring large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; rinse under cold running water, and drain.
2. In a large bowl, combine the salsa, mayonnaise, green or red pepper, corn, celery, onion, garlic powder, salt, black pepper, and olives; mix well. Pour pasta into mixture, stir to coat thoroughly. Cover, and refrigerate at least one hour before serving.