





Creamy Corn Pasta

with Chives, Crispy Crumbs & Salad

 30-40min  4 Servings

For this decadent dish, we took lots of nostalgic inspiration from sweet, velvety creamed corn. We leave the corn kernels intact for bursts of sweetness and texture, so the creamy factor comes from a silky smooth combo of mascarpone and melted fontina. A sprinkling of fresh chives on top, and a side salad that includes marinated tomatoes really remind us that summer is here!

What we send

- romaine heart
- fresh chives
- garlic
- cherry tomatoes
- corn

What you need

- kosher salt & ground pepper
- olive oil
- white wine vinegar ¹⁷

Tools

- box grater or microplane
- colander
- large pot
- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1150.0kcal, Fat 64.0g, Proteins 30.0g, Carbs 119.0g



1. Marinate tomatoes

Bring a large pot of **salted water** to a boil. Halve **tomatoes**. In a large bowl, toss halved tomatoes with **2 tablespoons vinegar**, **¼ cup oil**, and **½ teaspoon each salt and pepper**. Set aside until step 5, stirring occasionally.



4. Cook pasta

Add **pasta** to boiling water. Cook until nearly al dente, 10-12 minutes. Add **corn** to pot with pasta and cook until tender and warm, about 2 minutes. Reserve **1 cup pasta cooking water**, then drain pasta and corn. Reserve pot for step 6.



2. Prep cheese mixture

Peel and finely grate **1 teaspoon garlic**. Coarsely grate **stracchino** on the large holes of a box grater. Thinly slice **chives**. In a medium bowl, stir together mascarpone, stracchino, garlic, **2 tablespoons oil**, **1 teaspoon salt**, and **a few grinds pepper**.



5. Finish salad

Meanwhile, thinly slice **romaine** crosswise, discarding ends. Add lettuce to **marinated tomatoes** and toss to combine. Season to taste with **salt** and **pepper**.



3. Toast panko

Heat **¼ cup oil** in a large skillet over medium-high. Add **panko** and cook until golden-brown, stirring frequently, 3-5 minutes. Remove from heat (panko will continue browning). Transfer to a plate and season to taste with **salt** and **pepper**.



6. Finish & serve

Add **cheese mixture** and **reserved pasta water** to reserved saucepan. Cook over medium heat until cheese melts and sauce is smooth, 3 minutes. Add **pasta**, **corn**, and **half of the chives**; cook until sauce thickens slightly and coats pasta, 1 minute. Off heat, season to taste with **salt** and **pepper**. Sprinkle **panko** and **remaining chives** on top. Serve with **salad**. Enjoy!