



## Fresh Pappardelle

with Mascarpone, Sweet Corn & Tomato



20-30min



2 Servings

Crunchy kernels of sweet corn may seem like an unlikely candidate for a pasta sauce, but its natural starchy sweetness makes for a decadent match to thick ribbons of fresh pappardelle—especially when puréed with creamy mascarpone. Blistered grape tomatoes and scallions add color and flavor, while a combo of toasted panko-Parmesan topping and reserved whole corn kernels add crunch. Cook, relax, ...

## What we send

- ears of corn
- grape tomato
- garlic
- scallions

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- colander
- 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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 880.0kcal, Fat 38.0g, Proteins 23.0g, Carbs 106.0g



### 1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Trim ends from **scallion**, then thinly slice. Reserve **2 tablespoons scallion greens** for step 6. Stack **pasta sheets** and cut crosswise into 1-inch x 6-inch strips to make pappardelle. Peel **1 garlic clove** and grate **½ teaspoon**. Finely grate **Parmesan**. Shuck corn, then cut kernels from the cobs.



### 4. Finish sauce

Heat **1 tablespoon oil** in same skillet over medium-high. Add **half of the tomatoes** (save rest for own use) and cook, stirring occasionally, until tomatoes are blistered and softened, about 3 minutes. Add **scallion whites and greens** and **corn kernels**, and cook until softened, 2-3 minutes more. Off heat, add mascarpone mixture, and stir to combine.



### 2. Make sauce

In a medium bowl, stir together **mascarpone**, **¼ teaspoon of the grated garlic**, **½ cup water**, and **½ teaspoon salt** until smooth.



### 5. Cook pasta

Meanwhile, add **pappardelle** to boiling water and cook until al dente, stirring frequently to avoid sticking, about 2 minutes. Reserve **½ cup pasta water**, then drain well and add pasta to skillet with sauce.



### 3. Toast breadcrumbs

In a small bowl, combine **panko** and **2 tablespoons of the Parmesan**, rubbing together with fingers to incorporate. Heat **1 tablespoon oil** in a large skillet over medium-high. Add panko and cook, stirring, until golden, 3-5 minutes. Add **remaining garlic**, and cook, stirring, until fragrant, about 1 minute. Return panko to bowl; season with **salt**. Wipe out skillet.



### 6. Finish & serve

Add **remaining Parmesan** and **reserved pasta water** to skillet; cook over medium heat, about 1 minute, tossing **pasta** constantly to make sure it's fully coated. Season to taste with **salt** and **pepper**. Serve **pasta** topped with **toasted breadcrumbs** and **reserved scallion greens**. Enjoy!