



## Fresh Pappardelle

with Mascarpone, Sweet Corn & Tomato



20-30min



4 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

- ear of corns
- garlic
- scallions
- grape tomato

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- 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

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

## Nutrition per serving

Calories 770.0kcal, Fat 34.0g, Proteins 22.0g, Carbs 101.0g



### 1. Prep ingredients

Bring a large pot of **salted water** to a boil. Trim ends from **scallions**, then thinly slice. Reserve **3 tablespoons scallion greens** for step 6. Stack **pasta sheets** and cut crosswise into 1-inch x 6-inch strips to make pappardelle. Peel **2 garlic cloves** and grate 1 teaspoon. Grate **Parmesan**. Shuck **corn**, then cut kernels from the cobs.



### 4. Finish sauce

Heat **1 tablespoon oil** in same skillet over medium high until oil is shimmering. Add **tomatoes** and cook, stirring occasionally, until tomatoes are blistered and softened, about 3 minutes. Add **scallion whites and greens** and **corn kernels**, and cook 2-3 minutes more. Off heat, add **mascarpone mixture** and stir to combine.



### 2. Make sauce

In a medium bowl, stir together **mascarpone**, **½ teaspoon of the grated garlic**, **1 cup water**, and **1 teaspoon salt**.



### 5. Cook pasta

Meanwhile, add **pappardelle** to boiling water and cook until al dente, stirring frequently to avoid sticking, about 2 minutes. Reserve **1 cup pasta water**, then drain well. Return pasta to skillet along with the sauce.



### 3. Toast breadcrumbs

In a small bowl, combine **panko** and **¼ cup of the Parmesan**, rubbing together with fingers to incorporate. Heat **2 tablespoons oil** in a large skillet over medium-high. Add panko and cook, stirring, until golden, 3-5 minutes. Add **remaining garlic**, and cook, stirring, just 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!