



Creamy Corn Pasta with Chives, Crispy Crumbs & Salad

 20-30min  2 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
- corn
- cherry tomatoes

• 1

• 2

• 1

• 2

What you need

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

Tools

- box grater or microplane
- colander
- large saucepan
- medium skillet

Allergens

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1190kcal, Fat 69g, Carbs 119g, Protein 28g



1. Marinate tomatoes

Bring a large saucepan of **salted water** to a boil. Cut **half of the tomatoes** in half (save rest for own use). In a large bowl, toss halved tomatoes with **1 tablespoon vinegar**, **2 tablespoons oil**, and **¼ teaspoon each salt and pepper**. Set aside until step 5, stirring occasionally.



4. Cook pasta

Add **pasta** to boiling water and cook until nearly al dente, 10-12 minutes. Add **corn** to pot with pasta, and cook until tender and warm, about 2 minutes. Reserve **½ cup pasta cooking water**, then drain pasta and corn. Reserve saucepan for step 6.



2. Prep cheese mixture

Peel and finely grate **½ teaspoon garlic**. Finely chop **all of the fontina**. Thinly slice **chives**. In a medium bowl, stir together all of the fontina, garlic, **mascarpone**, **1 tablespoon oil**, **½ teaspoon salt**, and **a few grinds pepper**.



5. Finish salad

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



3. Toast panko

Heat **3 tablespoons oil** in a medium skillet over medium-high. Add **panko** and cook until golden-brown, stirring frequently, 2-3 minutes. 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, 1-2 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!