



Gluten Free-Fettuccine

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 strands of gluten-free fettuccine—especially when combined with creamy mascarpone. Blistered fresh tomatoes and scallions add color and flavor, while a combo of toasted panko-Parmesan topping and reserved whole corn kernels add crunch

What we send

- 2 scallions
- garlic
- ¾ oz Parmesan ⁷
- 2 ears of corn
- 3 oz mascarpone ⁷
- ½ oz fried onions ⁶
- 6 oz grape tomatoes
- 9 oz gluten free fettuccine ³

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium pot
- microplane or grater
- large skillet

Allergens

Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 890kcal, Fat 48g, Carbs 100g, Protein 21g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Trim **scallions**, then thinly slice, keeping dark greens separate. Reserve **2 tablespoons scallion dark greens** for step 6. Finely grate **½ teaspoon garlic**. Finely grate **Parmesan**. Use a knife to cut **corn kernels** from cobs; discard cobs.



4. Finish sauce

Heat **1 tablespoon oil** in same skillet over medium-high. Add **½ of the tomatoes** and cook, stirring occasionally, until tomatoes are blistered and softened, about 3 minutes. Add **scallion whites and light greens** and **corn kernels**; cook, stirring, until softened, 2-3 minutes more. Off heat, add **mascarpone mixture**, and stir to combine.



2. Make sauce

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



5. FETTUCCINE VARIATION

Meanwhile, add **fettuccine** to boiling water and cook until al dente, stirring frequently to avoid sticking, according to package instructions. Reserve **½ cup cooking water**, then drain well. Add pasta to skillet with **sauce**.



3. Make topping

In a small bowl, stir together fried onions, **2 tablespoons of the Parmesan**, and remaining garlic.



6. Finish & serve

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