



Creamy Orecchiette

with Corn, Snap Peas & Basil



20-30min



2 Servings

We love a fun pasta shape and orecchiette ("little ears") does not disappoint. The al dente pasta is coated in a creamy mascarpone sauce that's loaded with summery flavors: fresh basil, sweet corn, and crisp sugar snap peas.

What we send

- ½ lb orecchiette pasta ¹
- garlic
- 1 shallot
- 4 oz snap peas
- ¾ oz piece Parmesan ⁷
- ½ oz fresh basil
- 3 oz mascarpone cheese ⁷
- 5 oz corn

What you need

- kosher salt & ground pepper
- butter ⁷

Tools

- large pot
- box grater or microplane
- medium 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

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 850kcal, Fat 39g, Carbs 110g, Proteins 26g



1. Cook pasta

Bring a large pot of **salted water** to a boil. Add **orecchiette** to boiling water and cook until al dente, 8-9 minutes. Reserve **¾ cup cooking water**, then drain pasta and return to pot. Toss with **1 tablespoon butter** to prevent sticking. Keep covered off the heat until step 4.



4. Sauté snap peas & corn

Melt **1 tablespoon butter** in a medium skillet over medium-high heat. Add **shallots** and **chopped garlic**; cook until softened and fragrant, about 1 minute. Add **corn**, **snap peas**, and **a pinch each of salt and pepper**. Cook, stirring, until corn is browned in spots and snap peas are tender, about 3 minutes. Transfer to pot with **pasta**.



2. Prep ingredients

Meanwhile, finely chop **1 teaspoon garlic**. Thinly slice **shallot** crosswise, then separate into rings. Thinly slice **snap peas** crosswise on an angle. Finely grate **Parmesan**. Pick **basil leaves** from stems and wrap in a damp paper towel for step 6; discard stems.



5. Cook pasta in sauce

Add **mascarpone sauce** to pot with **pasta and vegetables**. Cook over medium heat, stirring, until pasta is warmed through and coated in sauce, 1-2 minutes. If sauce is too thick, add **1 tablespoon reserved cooking water** at a time, as needed.



3. Prep sauce

In a medium bowl, whisk to combine **mascarpone**, **half of the Parmesan**, and **½ cup of the reserved cooking water**; season with **salt** and **pepper**. Set aside until step 5.



6. Finish & serve

Tear **basil leaves** into pot with **pasta** and stir to combine. Serve **orecchiette and vegetables** with **remaining Parmesan** sprinkled over top or alongside. Enjoy!