



Creamy Orecchiette

with Corn, Snap Peas & Mint



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 bright flavors: fresh mint, sweet corn, and crisp sugar snap peas.

What we send

- 6 oz orecchiette pasta ¹
- garlic
- 1 shallot
- 4 oz snap peas
- ¾ oz Parmesan ⁷
- ¼ oz fresh mint
- 3 oz mascarpone ⁷
- 5 oz corn

What you need

- kosher salt & ground pepper
- butter ⁷

Tools

- large pot
- box grater or microplane
- medium skillet

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