



## Fresh Pappardelle

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 thick ribbons of fresh pappardelle—especially when combined 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.



## What we send

- 2 scallions
- 8.8 oz lasagna sheets <sup>1,3</sup>
- garlic
- $\frac{3}{4}$  oz Parmesan <sup>7</sup>
- 3 oz mascarpone <sup>7</sup>
- 1 oz panko <sup>1</sup>
- 1 pkg grape tomatoes
- 5 oz corn

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- medium pot
- microplane or grater
- large skillet

## Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 840kcal, Fat 43g, Carbs 99g, Protein 24g



### 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. Stack **pasta sheets**, then cut crosswise into 1- x 6-inch strips to make pappardelle. Finely grate  **$\frac{1}{2}$  teaspoon garlic**. Finely grate **Parmesan**.



### 4. Finish sauce

Heat **1 tablespoon oil** in same skillet over medium-high until oil is shimmering. Add **half of the tomatoes** (save rest for own use) and cook, stirring occasionally, until tomatoes are blistered and softened, about 3 minutes. Add **scallion whites and light greens** and **corn**, and cook until softened, 2-3 minutes more. Off heat, add **mascarpone mixture** and stir to combine.



### 2. Make sauce

In a medium bowl, stir to combine **mascarpone**,  **$\frac{1}{4}$  teaspoon of the grated garlic**,  **$\frac{1}{2}$  cup water**, and  **$\frac{1}{2}$  teaspoon salt** until smooth.



### 5. Cook pasta

Meanwhile, add **pappardelle** to boiling water and cook until al dente, stirring frequently to avoid sticking, about 2 minutes. Reserve  **$\frac{1}{2}$  cup cooking water**, then drain well. Add pasta to skillet with **sauce**.



### 3. Toast breadcrumbs

In a small bowl, combine  **$\frac{1}{4}$  of the panko** and **2 tablespoons of the Parmesan**, rubbing together with fingers to incorporate. Heat **1 tablespoon oil** in a large skillet over medium-high. Add panko and cook, stirring, until golden, 3-5 minutes. Add **remaining grated garlic** and cook, stirring, until fragrant, about 1 minute. Return panko to bowl; season with **salt**. Wipe out skillet.



### 6. Finish & serve

Add **remaining Parmesan** and **reserved cooking 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 dark greens**. Enjoy!