



Sweet Corn & Tomato Gluten Free Fettuccine

with Mascarpone



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 strands of gluten-free fettuccine—especially when combined with creamy mascarpone. Blistered grape tomatoes and scallions add color and flavor, while a combo of fried onions and reserved whole corn kernels add crunch.

What we send

- 2 scallions
- garlic
- $\frac{3}{4}$ oz Parmesan ⁷
- 3 oz mascarpone ⁷
- 1 pkg grape tomatoes
- 9 oz gluten-free fettuccine ³
- 5 oz corn
- $\frac{1}{2}$ oz fried onions ⁶

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 860kcal, Fat 47g, Carbs 94g, Protein 19g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Trim **scallion**, then thinly slice, keeping dark greens separate. Reserve **2 tablespoons scallion dark greens** for step 6. Finely grate **$\frac{1}{2}$ teaspoon garlic**. Finely grate **Parmesan**.



4. Cook pasta

Meanwhile, add **fettuccine** 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**.



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. Finish & serve

Add **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 **fried onions** and **reserved scallion dark greens**. Enjoy!



3. Finish sauce

Heat **1 tablespoon oil** in a large skillet over medium-high. 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 kernels**, and cook until softened, 2-3 minutes more. Off heat, add **mascarpone mixture**, and stir to combine.



6. Rate your plate!

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