



## 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 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
- 8.8 oz lasagna sheets <sup>1,3</sup>
- ¾ oz Parmesan <sup>7</sup>
- 3 oz mascarpone <sup>7</sup>
- 1 oz panko <sup>1</sup>
- garlic
- 1 pkg grape tomatoes
- 2 ears of 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 890kcal, Fat 50g, Carbs 96g, Protein 25g



### 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 **lasagna sheets**, then cut lengthwise into 1x6-inch strips to make pappardelle. 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.



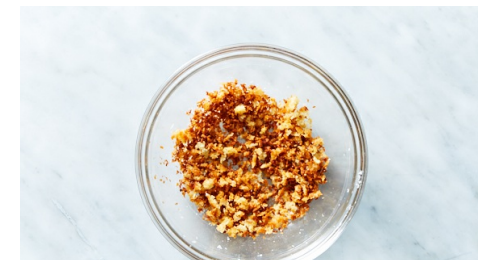
### 2. Make sauce

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



### 5. Cook pasta

Meanwhile, add **pappardelle** to boiling water and cook until al dente, stirring frequently to avoid sticking, about 2 minutes. Reserve **½ cup cooking water**, then drain well. Add pasta to skillet with **sauce**.



### 3. Toast breadcrumbs

In a small bowl, combine **¼ of the panko** (save rest) and **2 tablespoons of the Parmesan**; rub together to incorporate. Heat **1 tablespoon oil** in a large skillet over medium-high. Add panko mixture 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, tossing pasta constantly to make sure it's fully coated, about 1 minute. Season to taste with **salt** and **pepper**. Serve **pasta** topped with **toasted breadcrumbs** and **reserved scallion dark greens**. Enjoy!