

MARLEY SPOON



Creamy Corn Pasta

with Chives, Crispy Breadcrumbs & Salad



30min



2 Servings

For this decadent dish, we took lots of nostalgic inspiration from sweet, velvety creamed corn. We leave the corn kernels intact for bursts of sweetness and texture, so the creamy factor comes from a silky smooth combo of mascarpone and Parmesan. A sprinkling of fresh chives on top, and a side salad that includes fresh tomatoes makes every bite feel like summer!

What we send

- 2 ears of corn
- garlic
- ¾ oz Parmesan ¹
- ¼ oz fresh chives
- 3 oz mascarpone ¹
- 1 oz panko ²
- 6 oz pasta shells ²
- 1 plum tomato
- 1 romaine heart
- 1 pkt balsamic vinaigrette

What you need

- kosher salt & ground pepper
- olive oil

Tools

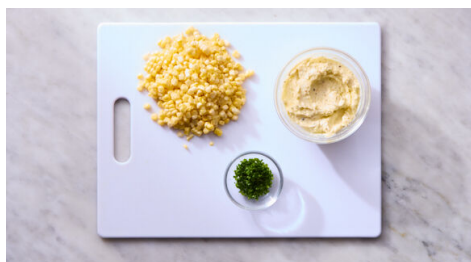
- large saucepan
- microplane or grater
- medium skillet
- colander

Allergens

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1010kcal, Fat 60g, Carbs 109g, Protein 25g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil.

Peel husks from **corn**, and cut kernels from cob. Finely grate **½ teaspoon garlic**. Finely grate **Parmesan**, if necessary. Thinly slice **chives**.

In a medium bowl, stir together **garlic, mascarpone, all of the Parmesan**, and **1 tablespoon oil**. Season to taste with **salt** and **pepper**.



4. Make salad

Cut **tomato** into ½-inch pieces. Thinly slice **romaine** crosswise, discarding end. In a large bowl, toss romaine and tomatoes with **balsamic vinaigrette**.



2. Toast breadcrumbs

Heat **3 tablespoons oil** in a medium skillet over medium-high. Add **panko** and cook until golden-brown, stirring frequently, 2-3 minutes.

Transfer to a plate and season to taste with **salt** and **pepper**.



5. Finish pasta

Add **pasta, corn, cheese mixture, half of the chives**, and **¼ cup reserved pasta water** to reserved saucepan. Cook over medium heat until cheese melts and sauce is smooth, slightly thickened, and coats pasta, 1-2 minutes. Add more pasta water if needed to loosen sauce.



3. Cook pasta

Add **pasta** to boiling water and cook until nearly al dente, 7-8 minutes. Add **corn** to pot with pasta, and cook until corn is tender and warm and pasta is al dente, about 2 minutes more. Reserve **¾ cup pasta cooking water**, then drain pasta and corn. Reserve saucepan for step 6.



6. Finish & serve

Off heat, season **pasta** to taste with **salt** and **pepper**. Sprinkle **breadcrumbs** and **remaining chives** on top and serve with **salad** alongside. Enjoy!