



## Creamy Orecchiette

with Corn, Snap Peas & Basil



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 summery flavors: fresh basil, sweet corn, and crisp sugar snap peas.



## What we send

- ½ lb orecchiette pasta <sup>1</sup>
- garlic
- 1 shallot
- 4 oz snap peas
- ¾ oz piece Parmesan <sup>7</sup>
- ½ oz fresh basil
- 3 oz mascarpone cheese <sup>7</sup>
- 5 oz corn

## What you need

- kosher salt & ground pepper
- butter <sup>7</sup>

## Tools

- large pot
- box grater or microplane
- medium skillet

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

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