

# Sweet Corn Ditali Pasta

*with Cherry Tomatoes, Jalapeño & Ricotta Cheese*

With its petite, fun-to-eat shape, ditali is the perfect option for a pasta dish that cooks up in a pinch. Bright additions like sweet corn, basil and cherry tomatoes seamlessly blend into the pasta, adding plenty of late-summer character. A combination of sweet ricotta and fromage blanc (a type of creamy, fresh cheese from France) turns the pasta irresistibly silky and balances the jalapeño's touch of heat. (Remember, chefs: removing the seeds and white ribs of the pepper tames its spiciness!)



## Blue Apron Wine Pairings

Tanti Petali Pinot Bianco, 2015

Marco Flacco Pinot Grigio, 2014



## Ingredients

½ Pound Ditali Pasta  
4 Ounces Multicolored Cherry Tomatoes  
2 Cloves Garlic  
1 Ear of Corn  
1 Bunch Basil

## Knick Knacks

2 Tablespoons Fromage Blanc  
1 Jalapeño Pepper  
1 Shallot  
½ Cup Part-Skim Ricotta Cheese

**Makes:** 2 servings | **Calories:** about 700 per serving  
**Prep Time:** 15 minutes | **Cook Time:** 15–25 minutes



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Recipe #965



# Instructions

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1



## Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Remove and discard the husks and silks of the corn. Cut the corn kernels off the cob; discard the cob. Peel and small dice the shallot. Peel and mince the garlic. Quarter the tomatoes; place in a bowl and season with salt and pepper. Pick the basil leaves off the stems; discard the stems. Cut out and discard the stem, ribs and seeds of the pepper; small dice. Thoroughly wash your hands after handling the pepper.

2



## Cook the vegetables:

In a large, high-sided pan (or pot), heat 2 teaspoons of olive oil on medium until hot. Add the **corn** and **pepper**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until lightly browned and slightly softened. Add the **shallot** and **garlic**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened and fragrant. Remove from heat.

3



## Cook the pasta:

While the vegetables cook, add the **pasta** to the pot of boiling water and cook 9 to 11 minutes, or until al dente (still slightly firm to the bite). Reserving **½ cup of the pasta cooking water**, drain thoroughly.

4



## Season the ricotta cheese:

While the pasta cooks, place the **ricotta cheese** in a bowl; stir in a drizzle of olive oil. Season with salt and pepper to taste.

5



## Finish the pasta:

To the pan of **cooked vegetables**, add the **cooked pasta**, **seasoned tomatoes**, **half the basil** (tearing just before adding) and **half the reserved pasta cooking water**. Cook on medium-high, stirring vigorously to coat the pasta, 2 to 3 minutes, or until thoroughly combined. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Turn off the heat. Add the **fromage blanc** and **seasoned ricotta cheese**; stir to thoroughly combine. Season with salt and pepper to taste.

6



## Plate your dish:

Divide the **finished pasta** between 2 dishes. Garnish with the **remaining basil** (tearing just before adding). Enjoy!