

Pesto Pasta & Corn

with Fresh Tomatoes & Parmesan Cheese

2 SERVINGS

🕒 15-25 MINS

 **Blue Apron**

blueapron.com



This bright summer pasta highlights two of our favorite seasonal ingredients: fresh, juicy tomatoes and sweet corn, which we're folding into warm pasta along with our basil pesto for an herbaceous boost of flavor.

Ingredients

-  6 oz Elicoidali Pasta
-  2 ears of Corn
-  2 Scallions
-  4 oz Grape Tomatoes
-  1/3 cup Basil Pesto
-  1/4 cup Grated Parmesan Cheese
-  2 Tbsps Mascarpone Cheese
-  1 oz Sliced Roasted Red Peppers
-  1/4 tsp Crushed Red Pepper Flakes

Wellness at Blue Apron

To find out more about Wellness at Blue Apron visit us at blueapron.com/pages/wellness

VEGETARIAN



Serve a bottle of Blue Apron wine with this symbol: Floral & Aromatic.
blueapron.com/wine

1 Prepare the ingredients

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Remove the husks and silks from the **corn**; cut the kernels off the cobs.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Halve the **tomatoes**; place in a bowl. Drizzle with **olive oil** and season with salt and pepper. Stir to coat.
- Roughly chop the **peppers**.



2 Cook the pasta

- Add the **pasta** to the pot of boiling water and cook, stirring occasionally, 11 to 13 minutes, or until al dente (still slightly firm to the bite).
- Turn off the heat. Drain thoroughly and return to the pot.



3 Cook the corn

- Meanwhile, in a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **corn kernels** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned (be careful, as the corn may pop as it cooks).
- Add the **sliced white bottoms of the scallions** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened and combined.
- Turn off the heat. Taste, then season with salt and pepper if desired.



4 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **seasoned tomatoes, cooked corn, chopped peppers, pesto, and mascarpone**. Stir to thoroughly combine. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **parmesan** and **sliced green tops of the scallions**. Enjoy!



NUTRITION PER SERVING (AS PREPARED)**

Calories: 740, Total Carbohydrates: 91g, Dietary Fiber: 8g, Added Sugars: 0g, Total Fat: 35g, Saturated Fat: 10g, Protein: 20g, Sodium: 1030mg.

**See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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