

Basil Pesto Spaghettini

with Corn & Tomatoes

TIME: 25-35 minutes

SERVINGS: 2

Tonight, we're using a flavor-packed pesto brimming with basil, garlic, and nuts to perk up our pasta. Spaghettini—a type of thin, delicate spaghetti—is the perfect choice for the dish, which highlights fresh tomatoes and corn. And for a gourmet garnish, we're topping each bowl with freshly grated Grana Padano cheese, an aged variety from northern Italy with a deliciously nutty flavor.



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Ingredients



5 oz
SPAGHETTINI



1 clove
GARLIC



6 oz
HERITAGE GLOBE
OR COCKTAIL
TOMATOES



1 ear of
CORN

KNICK KNACKS:



1/4 cup
BASIL PESTO



1 oz
CASTELVETRANO
OLIVES



3/4 oz
GRANA PADANO
CHEESE

Did You Know?

This Sicilian variety is known for its buttery texture and mild flavor.



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1 Prepare the ingredients:

- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Remove and discard the corn husks and silks. Cut the corn kernels off the cob; discard the cob.
- ☐ Peel and roughly chop the garlic.
- ☐ Quarter the tomatoes; place in a bowl and season with salt and pepper.
- ☐ Using the flat side of your knife, smash the olives; remove and discard the pits, then roughly chop.
- ☐ Grate the cheese on the small side of a box grater.



2 Cook the spaghetti:

- ☐ Add the **spaghetti** to the pot of boiling water and cook 5 to 6 minutes, or until al dente (still slightly firm to the bite).
- ☐ Reserving $\frac{1}{2}$ cup of the **cooking water**, drain thoroughly.



3 Cook the corn & tomatoes:

- ☐ While the spaghetti cooks, in a large pan, heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **corn** and **garlic**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened and fragrant.
- ☐ Add the **seasoned tomatoes** and cook, stirring occasionally, 1 to 2 minutes, or until softened. Turn off the heat. Season with salt and pepper to taste.



4 Finish the spaghetti:

- ☐ Add the **cooked spaghetti** and **half the reserved cooking water** to the pan of **cooked corn and tomatoes**. Cook on medium-high, stirring vigorously, 30 seconds to 1 minute, or until coated.
- ☐ Turn off the heat. Add the **olives** and **pesto**; stir to thoroughly combine. (If the sauce seems dry, gradually add the remaining cooking water to achieve your desired consistency.) Season with salt and pepper to taste.



5 Plate your dish:

- ☐ Divide the **finished spaghetti** between 2 dishes. Garnish with the **cheese**. Enjoy!