

Pesto Pasta & Corn

with Fresh Tomatoes & Parmesan Cheese

2 SERVINGS

15-25 MINS

 **Blue Apron**
blueapron.com




 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients

ADDED:



10 oz Hot Italian Pork Sausage 



1 oz Sliced Roasted Red Peppers



2 Tbsps Crème Fraîche



6 oz Elicoidali Pasta



4 oz Grape Tomatoes



1/3 cup Basil Pesto



1/4 tsp Crushed Red Pepper Flakes



2 ears of Corn



2 Scallions



1/4 cup Grated Parmesan Cheese



Serve with Blue Apron wine that has this symbol blueapron.com/wine

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*Ingredients may be replaced and quantities may vary.

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 any 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, 10 to 12 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Drain thoroughly and return to the pot.



↔ ADDITIONAL STEP *If you chose Pork Sausage*

- Meanwhile, in a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sausage**. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a bowl. Cover with foil to keep warm.

3 Cook the corn

- 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.



↔ CUSTOMIZED STEP 3 *If you chose Pork Sausage*

- Cook the corn as directed, using the pan of reserved fond.

4 Finish the pasta & serve your dish

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



↔ CUSTOMIZED STEP 4 *If you chose Pork Sausage*

- Finish the pasta and serve your dish as directed, adding the **cooked sausage** to the pot.