

Pesto Pasta & Corn

with Fresh Tomatoes & Romano Cheese

2 SERVINGS

⌚ 15-25 MINS

 **Blue Apron**
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Ingredients*

Customized ingredients

ADDED:



10 oz Hot Italian Pork Sausage 



1 oz Sliced Roasted Red Peppers



2 Tbsps Mascarpone Cheese



6 oz Mafalda 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 Romano Cheese



Serve with Blue Apron wine that has this symbol
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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

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. 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.



3 Cook the corn

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle 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 Sausage

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sausage**. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 5 minutes, or until lightly browned.
- 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 the corn is softened and the sausage is browned and cooked through.
- 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 **romano** and **sliced green tops of the scallions**. Enjoy!



CUSTOMIZED STEP 4 If you chose Sausage

- Finish the pasta and serve your dish as directed, using the **cooked sausage and corn**.