

Ingredients*

Customized ingredients

ADDED:



3 oz Diced Pancetta 🔄



1/4 cup Grated Romano Cheese



2 Tbsps Mascarpone Cheese



6 Fresh Pasta Sheets¹



2 cloves Garlic



1 ½ tsps Calabrian Chile Paste



2 ears of Corn



4 oz Grape Tomatoes



1 oz Salted Butter



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

Cook along on the app

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^{1.} previously froze

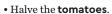
^{*}Ingredients may be replaced and quantities may vary.

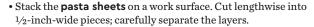


"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Fill a medium pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Peel and roughly chop 2 cloves of garlic.
- Remove any husks and silks from the corn; cut the kernels off the cobs.







ADDITIONAL STEP If you chose Pancetta

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pancetta**. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a paper towel-lined plate.



- In a large pan (nonstick, if you have one), heat the **butter** on medium-high until melted.
- Add the **chopped garlic** and **corn kernels**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened (be careful, as the corn may pop as it cooks).



- Add as much of the chile paste as you'd like, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined.
- Add the halved tomatoes; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened.
- Turn off the heat.



CUSTOMIZED STEP 2 If you chose Pancetta

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

3 Cook the pasta

- Meanwhile, add the **prepared pasta** to the pot of boiling water.
 Cook, stirring occasionally, 2 to
 3 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving ½ cup of the pasta cooking water, drain thoroughly.



4 Finish the pasta & serve your dish

• To the pan of cooked vegetables, add the cooked pasta, 2 teaspoons of olive oil, and half the reserved pasta cooking water. Cook on medium-high, stirring gently, 1 to 2 minutes, or until the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).



- Turn off the heat. Stir in the mascarpone until combined. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** garnished with the **romano**. Enjoy!

CUSTOMIZED STEP 4 If you chose Pancetta

 Finish the pasta and serve your dish as directed, adding the cooked pancetta to the pan.

