

# Whole Wheat Gramigna Pasta

*with Roasted Corn & Baby Greens*

Gramigna are a uniquely-shaped type of pasta. Tubular and rounded, with a crook at one end, some say they resemble the first shoots of growing plants. The name “gramigna” comes from the Italian word for a curly grass that grows in Emilia-Romagna, a Northern Italian province. Their shape makes them perfect in light sauces. In this dish, you’ll cook them with garlic, shallot and finish them with butter and Pecorino cheese. It’s wholesome, and wholly delicious.



## Ingredients

2 Cloves Garlic

2 Ears Corn

1 Bunch Basil

1 Shallot

2 Tablespoons Butter

10 Ounces Fresh Whole Wheat Gramigna Pasta

⅓ Cup Grated Pecorino Cheese

½ Ounce Baby Greens

Makes 2 Servings

About 650 Calories Per Serving





# Instructions

1



## *Prepare the ingredients:*

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Pick the basil leaves off the stems; discard the stems. Peel and thinly slice the garlic and shallot. If necessary, cut off and discard the roots of the greens; separate the leaves. Thoroughly rinse and drain the greens. Remove and discard the husks and silks of the corn. Cut the kernels off the cob. Once the medium pot of water is boiling, add just the cobs.

2



## *Cook the aromatics:*

In a large pan (nonstick, if you have one), melt **half the butter** with 1 teaspoon of olive oil on medium. Add the **garlic** and **shallot**. Cook, stirring frequently, 1 to 2 minutes, or until softened and fragrant.

3



## *Add the corn:*

Add the **corn** to the pan of aromatics and season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until tender. Remove from heat and set aside.

4



## *Cook the pasta:*

Remove and discard the **corn cobs** from the boiling water; add the **pasta**. Cook 3 to 4 minutes, or until just shy of al dente. Reserve **1 cup of pasta water** and drain the pasta thoroughly.

5



## *Finish your dish:*

Add the **cooked pasta**, **basil** (roughly chopping just before adding), **reserved pasta water**, **half the Pecorino cheese** and **remaining butter** to the pan of corn and aromatics. Cook on medium-high for 2 to 3 minutes, or until most of the liquid is absorbed. Season with salt and pepper to taste; remove from heat.

6



## *Plate your dish:*

Divide the pasta between 2 dishes. Garnish with the **greens** and **remaining Pecorino cheese**. Enjoy!