

Summer Corn Pasta

By Audrey Plant

Ingredients

TOATL OF: 8 ears of corn, shaven (5 for Corn Sauce and 3 for Pasta)

Corn Sauce

5 ears of corn, shaved off the cob
1/2 cup heavy cream
1 teaspoon garlic powder
1 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper

Pasta

1 boxed Orecchiette pasta (16 ounces), boiled according to box instructions
1 tablespoon extra-virgin olive oil
1/4 cup green onions, thinly sliced
1/4 cup Fresno chili, deseeded and thinly sliced into rings
3 ears of corn, shaved off the cob
Parmigiano-Reggiano, finely grated for garnish
2 tablespoons fresh mint, thinly sliced for garnish

Breadcrumb Topping

1 cup panko breadcrumbs
1 tablespoon extra-virgin olive oil
1/4 kosher salt

Instructions

Sauce

1. Using a mixer, blend shaved corn and heavy cream until smooth.
2. Pour corn sauce into a saucepan. Add garlic powder, salt, and pepper. Stir until combined.
3. Simmer on low heat until thickened and warmed through, about 2-4 minutes, stirring occasionally.

Breadcrumb Topping

1. Add breadcrumbs, extra-virgin olive oil, and salt to a small sauté pan over medium heat.

2. Toast bread crumbs for 3-5 minutes until golden brown, stirring occasionally.
3. Remove from heat and set aside to cool.

Pasta

1. In a large sauté pan, add cooked pasta and extra-virgin olive oil. Stir until evenly coated. Pour the gently warmed corn sauce over the cooked pasta. Fold in green onions, Fresno chilis, and fresh corn.
2. On low heat, simmer for 2-3 minutes. Remove from heat.
3. Add pasta to a large serving dish. Generously grate Parmigiano-Reggiano over top of pasta. Garnish with fresh mint and sprinkle breadcrumb topping over top. Serve immediately.