

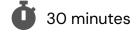




## Corn and Basil Pappardelle

## with Pine Nuts and Lemon Ricotta

Charred corn and bursting cherry tomatoes served over pappardelle tossed with lemon ricotta, topped with fresh basil and toasted pine nuts.







# Switch it up!

Make a creamy corn and ricotta sauce! Use a stick mixer to blend the prepared ricotta with 1/2 the corn kernels and 1/2 the basil leaves to a smooth consistency. Toss through cooked pasta.

TOTAL FAT CARBOHYDRATES

19g/15g 72g/77g

#### FROM YOUR BOX

	4 PERSON	6 PERSON
PAPPARDELLE PASTA	500g	2 x 500g
CORN COBS	2	3
RED ONION	1	2
CHERRY TOMATOES	2 x 200g	3 x 200g
GARLIC CLOVES	2	3
BASIL	1 packet	1 packet
LEMON	1	2
RICOTTA	500g	500g
PINE NUTS	1 tub	2 tubs

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper

#### **KEY UTENSILS**

large frypan, saucepan

#### **NOTES**

Add a dried herb such as dill, tarragon or oregano to the tomatoes to cook.

Garnish with dried chilli flakes and shaved parmesan cheese.

No gluten option - pasta is replaced with GF pasta.



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#### 1. COOK THE PASTA

Bring a saucepan of water to a boil.

Add **pasta** to boiling water. Cook according to packet instructions or until al dente. Reserve **2 cups cooking liquid.** Drain **pasta** and return to pan (see step 5).

6P - add 1 1/2 packets pasta to boiling water.



## 4. SAUTÉ THE VEGETABLES

Add oil to pan along with corn kernels, onion and garlic. Sauté for 3-5 minutes until onion is softened. Add tomatoes (see notes). Sauté for 3-5 minutes until tender. Season to taste with salt and pepper.



## 2. PREPARE THE INGREDIENTS

Remove corn kernels from cobs. Slice onion, halve tomatoes, crush garlic, and finely slice basil leaves. Combine lemon zest, ricotta, 3 tsp olive oil, salt and pepper to a bowl. Wedge lemon.

6P - add 2 tbsp olive oil and zest from 11/2 lemons to ricotta.



## TABLES5. TOSS THE PASTA

Add 1/2 prepared ricotta, 1 1/2 cups cooking liquid (add extra liquid as necessary to loosen sauce) and 1/2 chopped basil to the pasta. Toss well to combine. Season to taste with salt and pepper.

6P - add 2/3 prepared ricotta and 2 cups cooking liquid to pasta.



#### 3. TOAST THE PINE NUTS

Heat a frypan over medium-high heat. Add **pine nuts** and toast until golden. Remove to a bowl and reserve pan for step 4.



### 6. FINISH AND SERVE

Divide tossed **pasta** among shallow bowls. Top with **sautéed vegetables**, **pine nuts** and **basil**. Dollop on remaining **ricotta** and serve with **lemon wedges** (see notes).

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