

TAGLIATELLE (MEDIUM NOODLES) WITH CHERRY TOMATOES & CORN

INGREDIENTS

- Olive oil (extra virgin)
- 6 cloves** Garlic (smashed)
- 2 pinches** Red pepper flakes
- 2 pints** Tomatoes (grape) (cut in half)
- 3 C** Vegetable stock **OR** broth
- Kosher salt
- 4 ears** Corn (cut off the cob) (kernels)
- 1 lb** Tagliatelle (medium noodles) (egg free)
- 1 C** Parmesan cheese (grated)
- 12** Basil leaves (chiffonade)



DIRECTIONS

- 1** Coat a large saute pan with olive & add the garlic & crushed red pepper
- 2** Bring the pan to a medium-high heat
- 3** When the garlic becomes golden brown discard it
- 4** Add the grape tomatoes & half the stock & season with salt (to taste)
- 5** Let the tomatoes simmer until they've wilted & released their juices
- 6** Add the corn & the remaining stock & simmer until the corn is cooked through
- 7** Bring a large pot of well-salted water to a boil
- 8** Add the medium noodles & when the water reaches a rolling boil
- 9** Wait 2 more minutes & then remove the pasta from the water to a collander saving 1/2 C of water
- 10** Add the pasta to the saute pan with the tomatoes & corn
- 11** Add that 1/2 C of pasta water & allow the mix to cook until the water has evaporated & the sauce clings to the pasta
- 12** Remove the pan from the heat & add the parmesan, basil & a large drizzle of olive oil
- 13** Toss the pasta

NOTES

- 1** Shortcut: Buy a can of corn
- 2** Serves 4

