

Fresh Corn Penne

Serves 2-3

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- 227 g dry pasta, such as penne, rigatoni, farfalle, or conchiglie
- 3 ears fresh sweet corn
- 2 T olive oil
- 1 large shallot, finely chopped
- 2 cloves garlic, minced
- $\frac{3}{4}$ tsp kosher salt, plus more for the pasta water and to taste
- $\frac{1}{4}$ tsp crushed red pepper flakes, or to taste
- 60 ml dry white wine
- 120 ml heavy cream
- 50 g freshly grated parmesan cheese
- $\frac{1}{4}$ C fresh parsley, chopped
- 1 T fresh lemon juice



1. Bring a large pot of water to a boil over high heat and season generously with salt. Add the pasta, stir, and cook until al dente according to the package directions. Reserve a cup of pasta water just before draining.
2. Shuck the **corn**.
3. Shave the **corn kernels** from the cob using a shallow bowl.
4. Once all the kernels are removed, run the back of the knife down the entire ear using the same motion. This will remove any creamy juice left behind on the cob which gives the pasta lots of flavor. Repeat with the remaining ears of corn.
5. In a large skillet, heat the **olive oil** over **medium heat**. Once hot, add the **shallot** and sauté until translucent, **1 to 2 minutes**.
6. Add the **garlic** and cook until fragrant, **about 30 seconds**.
7. Add the **corn** and their **juices**, **$\frac{1}{2}$ tsp salt**, and the **red pepper flakes**; stir.
8. Add the **white wine** and simmer until most of it has cooked off, **about 2 minutes**.
9. Add the **cream** and bring to a low simmer, reducing the heat as needed. Cook until thickened, **about 3 minutes**.
10. Add the **parmesan** to the sauce a little at a time, stirring each time to ensure it melts.
11. Add the **parsley**, reserving a small handful for garnish.
12. Add the **lemon juice** and stir to combine.
13. Add the drained **pasta** and **80 ml of reserved pasta water** to the sauce. Increase the heat to **medium** and toss continuously until all of the pasta is coated and the sauce is clinging to the pasta. If needed, add more pasta water, a T or so at a time, and keep tossing until you have a creamy sauce.
14. Taste the pasta, adding more **salt** and **red pepper flakes**, if needed.
15. Spoon onto plates or into bowls and top with the remaining parsley. Serve immediately.