

## Late Summer Pappardelle

**Yield: 4 Servings**

### Ingredients:

- 5 ears corn
- 2 tbsp extra-virgin olive oil
- ½ cup chopped yellow onion
- 1 red bell pepper, diced
- Handful of cherry tomatoes
- 2 garlic cloves, minced
- 2 tbsp fresh lemon juice
- Freshly ground black pepper
- 16 oz pappardelle or pasta of choice
- 3 packed cups fresh spinach
- ½ cup sliced fresh basil or other chopped herbs, for serving
- Grated cheese, for serving

### Directions:

1. Slice the kernels off the corn cobs, then use the back of a chef's knife to scrape the milky liquid that's left on the cob.
2. Heat 1 tablespoon of the olive oil in a medium skillet over medium-high heat. Add the onion, cherry tomatoes, and peppers, and cook until soft, about 3 minutes. Add 1 ½ cups of the corn and the minced garlic and cook until tender, about 3 minutes more. Using the back of your spoon, crush the cherry tomatoes until they burst. Let this mixture simmer until your pasta is ready.
3. Bring a large pot of water to a boil. Prepare the pasta according to the instructions on the package, cooking until al dente. Reserve ¾ cup of the hot pasta water, then drain.
4. To the vegetable mixture, add the spinach, cooked pasta, and ½ to ¾ cup of the reserved pasta water, as needed to create a creamy sauce.
5. Season to taste and serve immediately with herbs or cheese, if using.

