



Recipes for Change



Creamy Corn Pasta



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Ingredients

- 1 pound of pasta
- 8 scallions chopped
- 1 cup corn (corn from four large corn cobs)
- 2 Tablespoons oil
- Red pepper flakes
- Parmesan cheese
- A bunch of fresh basil
- Juice from half a lemon
- 2 tablespoons butter

Instructions: Cook pasta in the meantime al dente, put oil in sauce pan, fry scallions until soft, then add $\frac{1}{2}$ cup of water and $\frac{1}{2}$ cup of corn until soft. Then put this in a blender and puree, and set aside.

Add the rest of the corn and 2 tablespoons butter into the same sauce pan (unwashed), once corn is soft (okay if butter browns) add in the puree and cook for one minute before adding pasta, add parmesan and red pepper flakes to taste, just before serving add lemon juice and chopped fresh basil