

CULINARY DISCOVERY PAVILION

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SPICY SAUSAGE AND SWEET CORN SUMMER PASTA

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INGREDIENTS

- 8 ounces dry orecchiette pasta
- ¾ cup reserved pasta water
- 1 pound ground spicy Italian sausage
- 4 tablespoons unsalted butter
- 1 medium zucchini, diced
- 2-3 ears sweet corn, kernels sliced off the cob
- 3-4 cloves garlic, minced
- 1 teaspoon red pepper flakes
- Salt and freshly ground black pepper, to taste
- ¼ cup dry white wine
- 1 cup grated Parmesan cheese, plus more for serving
- ¼ cup heavy cream
- Fresh basil or parsley, chopped (for garnish)

INSTRUCTIONS

Bring a large pot of salted water to a boil. Cook pasta according to package instructions. Reserve ¾ cup of the pasta water, then drain and set aside.

In a large Dutch oven over medium-high heat, brown the sausage for 5-8 minutes until fully cooked. Transfer to a plate and set aside.

In the same pan, melt the butter. Add zucchini and sauté for 3-4 minutes until it starts to soften. Add corn, garlic, red pepper flakes, salt and pepper. Cook for another 1-2 minutes.

Deglaze the pan with white wine, scraping up any browned bits. Stir in ½ cup reserved pasta water and reduce heat to medium.

Add Parmesan and heavy cream, stirring until the cheese melts and the sauce is smooth. If needed, add the remaining pasta water to loosen the sauce.

Return sausage to the pan along with the cooked pasta. Toss everything together to coat.

Garnish with fresh herbs and extra Parmesan before serving.



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