



FRESH CORN & TOMATO PASTA TOSS

1 lb. Bow-tie Pasta
2 Tbsp. extra Virgin Olive Oil
2 Garlic Cloves (smashed)
1 pint cherry Tomatoes

3 Ears Fresh Corn (cut kernels off)
2 Tbsp. Butter
¼ cup Fresh Basil Leaves (torn into pieces)

INSTRUCTIONS

Cook pasta until al dente, then drain. While pasta is cooking, heat the olive oil over medium heat in large skillet. Add the garlic and tomatoes and cook, stirring occasionally, until the tomatoes are softened, about 5 minutes. Stir in the corn, raise the heat slightly and cook until the corn is heated through and golden, about 5 minutes. Season to taste with salt. Add the vegetables, butter and basil to the pasta and toss. 4 servings



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