

Our State eats

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Penne *with* Corn & Basil Cream Sauce

Yield: 6 servings.

- 1 pound penne pasta
- 1 cup reserved pasta water
- 2 tablespoons olive oil
- 1 small yellow onion, diced (about ½ cup)
- 2 cups frozen corn, thawed
- 1 teaspoon kosher salt
- 8 ounces mascarpone
- 8 ounces cream cheese, softened
- 1 cup freshly grated Parmesan cheese
- ¼ cup basil pesto
- Fresh parsley, chopped (for garnish)

Bring a large pot of salted water to a rolling boil over medium-high heat. Add penne and cook according to package directions. Once noodles are al dente, reserve 1 cup of pasta water, then drain the remaining water from the noodles. Place noodles in a large serving bowl and set aside.

Heat olive oil in medium skillet over medium heat. Add onion and cook until translucent and beginning to brown. Stir in corn and salt; cook for 1 to 2 minutes. Place corn and onion mixture in a bowl and set aside.



Add mascarpone and cream cheese to stock pot over medium heat. When cheese begins to melt, add reserved pasta water and stir. Once cheese has melted, stir in Parmesan and pesto.

Add corn and onion mixture to cheese sauce, and mix until all ingredients are well incorporated.

Pour cheese mixture over pasta and toss. Top with parsley before serving.

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