



FUSTINI'S[®]

Caramelized Corn & Asparagus Pasta

Ingredients

- Kosher salt and black pepper
- 3 ears of corn, husked
- 1 pound spaghetti, linguine or any shaped pasta
- 4 tablespoons [Persian Lime olive oil](#), divided, plus more for drizzling
- 4 tablespoons [Fustini's Jalapeno Lime balsamic](#), divided
- 1/2 pound asparagus, trimmed and thinly sliced on a bias
- 3 scallions, trimmed and minced
- 1/2 jalapeno, seeded and minced
- 2 teaspoons ground cumin, divided
- 2-3 garlic cloves, minced
- 1/2 cup white wine
- 1/2 cup fresh ricotta
- lime wedges, garnish

Sharon's Hint

adapted from newyorktimes.com

Directions

Step 1.

Bring a large pot of salted water to a boil over high. Meanwhile, prepare the corn: Slice the corn kernels off the cobs, and add the cobs to the pot of water. (This lends a hint of sweetness.). Once the water comes to a boil, add the pasta and cook over medium-high, according to package instructions, until tender but toothsome, just shy of al dente.

Step 2.

In a large, deep skillet, heat 2 tablespoons of olive oil over medium-high. Add the corn kernels, 1 tablespoon of the balsamic, season with salt and pepper, and cook, stirring occasionally until they begin to caramelize about 6 minutes. Stir in the asparagus, scallions and 1 teaspoon cumin, and cook, stirring frequently, until just softened and corn is coated, 2 to 3 minutes. Transfer to a bowl.

Step 3.

Add remaining olive oil, jalapeno, garlic and remaining cumin to the large skillet and cook over medium. Whisk in remaining balsamic with the white wine to deglaze, and cook 1 to 2 minutes. Ladle a 1/2 cup of the pasta water into the skillet, reduce heat and allow to reduce. Once the pasta is just short of al dente, use tongs and transfer pasta to the skillet and discard the corn cobs.

Step 4.

Continue to toss the pasta with tongs over medium heat until thoroughly coated and al dente, 1 to 2 minutes. Remove from heat, stir in half the corn mixture and season to taste with salt and pepper. Divide pasta among plates. Dollop with ricotta and top with remaining corn mixture. Drizzle with olive oil. If using lime, top each plate with lime zest, then cut the lime into quarters, for squeezing on top, and serve immediately.