



MyGlobalKitchens Pappardelle with Summer Vegetables and Herbs

Ingredients

- ¼ cup good olive oil
- 2 whole cloves garlic
- 3 cups small (grape) tomatoes, each pierced with a knife blade
- 1 tsp. sea salt
- 1 large carrot or 4 tiny organic carrots, diced ½ inch
- ¾ cup green zucchini, diced ½ inch
- ½ cup onion, peeled and diced (I always buy these organic)
- ½ red or orange pepper, diced ½ inch
- Freshly ground pepper to taste
- 1 Tbsp butter
- ¾ cup vermouth
- ¾ cup chicken broth or stock (I had homemade in the freezer)
- 2 ears corn (reserve shucked ears)
- 1 pound pappardelle pasta - cook in boiling water with the corn cobs that have been shucked
- ½ cup basil and parsley combination, shredded
- 1 cup parmesan cheese

Instructions

Remove kernels from the corn and set aside. Reserve the corn cobs!

Bring a large pot of salted water to a boil. Add the corn cobs and cook for 10 minutes. Remove the corn cobs with a tongs and leave water in pot (you'll use this to boil the pasta so keep it simmering).

Meanwhile, on medium heat, heat olive oil in a 4-quart stock pot over medium heat. Briefly add the whole garlic cloves until they are a bit brown and the oil is fragrant. Remove the garlic with a tongs. Add the tomatoes, carrots, onions, carrots and zucchini, (4 cups of vegetables in all) with 1 teaspoon salt and 1/4 teaspoon pepper and cook without the lid on until the tomatoes soften, about 5-6 minutes. Push on the tomatoes with fork tines so they flatten and release their juice and are no longer whole. Add the vermouth and continue to simmer for about 5 minutes. Add chicken stock and cook another 5 minutes at a brisk simmer.

Meanwhile, cook the pappardelle in the corn-infused water (bring it back to a boil before cooking). The fresh noodles only need to boil for about 3-4 minutes until al dente. While this is happening, add the corn kernels (about 1 ½ cups) to the vegetable sauce and continue to heat.

With a tongs, remove the pasta to the pot of sauce (Don't worry if a little moisture remains on the noodles) and coat it well. Taste and add more salt if needed.

Serve with shredded basil and parsley and parmesan cheese (I like to place in small bowls so my guests can use whatever amount they like).

Notes:

- If you prefer less chunky sauce, you could use an immersion blender to emulsify this sauce before adding the corn.
- Most purists would not like this tip, but I enjoy this pasta dish briefly reheated the following day. If I am short on time I use the microwave or stir it around in a small fry pan. What a great breakfast this provided for me!
- I live in Seattle and can buy fresh sheets of homemade pasta from DeLaurenti market, which is what I used for both the ravioli I made (post coming soon) and for the pappardelle. Some markets will carry fresh pappardelle, particularly Italian markets so call around to see if you can find them – SO much better than the dry variety.
- Again, this is a template and you could add fresh shelled peas, mushrooms or anything that isn't too overpowering. For example, I'll likely try using broccoli with this recipe at some point.