

Brown Butter and Corn Pasta

BY THE GOOD HOUSEKEEPING TEST KITCHEN

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Calories per serving: 495

YIELDS: 6

Prep Time: 10 mins

Total Time: 25 mins

Ingredients

4 medium ears corn

1 lb. campanelle or fusilli pasta

6 tbsp. butter

1 c. Grated Parmesan cheese

1/4 c. packed fresh basil leaves

Directions

1. Heat large covered saucepot of salted water to boiling on high. Meanwhile, cut kernels off ears of corn; set aside.
2. Cook pasta as label directs. While pasta cooks, in 3-quart saucepan, melt butter on medium-high. Cook 3 to 4 minutes or until browned and very fragrant, swirling frequently. Reduce heat to medium. Add corn and 1/4 teaspoon each salt and pepper. Cook 2 minutes or until corn is heated through, stirring occasionally. Remove from heat.
3. Reserve 1/4 cup pasta cooking water. Drain pasta well; return to pot along with corn mixture, Parmesan, basil, 1/8 teaspoon salt, and reserved cooking water. Toss until well coated.