



SECOND HARVEST  
of SILICON VALLEY

# Creamy Corn “Carbonara”

## Ingredients

1/2 lb spaghetti or pasta  
2 cups of canned corn (divided)  
1/2 onion, chopped  
2 cloves garlic, chopped  
1 Tbsp oil  
1 tsp salt  
1 Tbsp lemon juice  
1 cup cherry tomatoes, cut into half

**Optional:** pinch of chili flakes

**Servings:** 3-4

**Prep time:** 5 minutes

**Cook time:** 10 minutes

**Total time:** 20-25 minutes

## Directions

1. In a large pot, bring water to a boil.
2. Cook pasta for 8-10 minutes or per package directions. Save 1-2 cups of pasta water for later.
3. Heat oil in a large pan over medium heat. Cook onions for 2-5 minutes, or until soft. Add garlic, chili flakes, salt and 1 1/2 cups of corn and cook for 5 minutes.
4. Transfer corn mixture into blender and add 1 cup of pasta water and blend. Add more pasta water if too thick.
5. In a large pan, add the remaining 1/2 cup of corn and cook for 1-2 minutes, or until warm. Add cooked pasta, and blended corn sauce and mix.
6. Top with tomatoes. Serve warm and enjoy!

**Optional garnish:** black pepper, basil, parmesan cheese

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