



Market Open-Air Kitchen

Fresh Corn & Tomato Fettuccine

Adapted from Taste of Home

July 17, 2021

INGREDIENTS

- 8 oz uncooked whole wheat fettuccine
- 2 medium ears sweet corn, husks removed
- 2 tsp. plus 2 Tbsp. olive oil, divided
- 1/2 cup chopped sweet red pepper
- 4 green onions, chopped
- 2 medium tomatoes, chopped
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1 cup crumbled feta cheese
- 2 Tbsp. minced fresh parsley



DIRECTIONS

1. Cook fettuccine according to package directions, adding corn during last 8 minutes of cooking.
2. Meanwhile, in a small skillet, heat 2 tsp. olive oil over medium-high heat. Add red pepper and green onions; cook until tender.
3. Drain pasta and corn; transfer corn to large bowl. Cool corn slightly, cut corn from cob and add to pasta. Add tomatoes, salt, pepper, remaining oil and red pepper mixture. Toss to combine. Sprinkle with cheese and parsley.

NOTES

This makes a delicious light supper or side dish. For a more filling meal, try topping the pasta with chopped grilled chicken, or chickpeas tossed in a little olive oil.

Find more Market Recipes at

<https://www.oceanpines.org/web/pages/farmers-artisans-market>