

Bucatini with Burst Cherry Tomatoes, Corn & Basil



Recipe by Gail Simmons

Serves 4–6

INGREDIENTS

1 pound bucatini or other long pasta
Kosher salt
1/2 cup olive oil, plus more for serving
2 shallots, thinly sliced (about 1 cup)
2 large garlic cloves, thinly sliced
1/4 teaspoon red pepper flakes
3 pints cherry tomatoes (about 2 pounds)
2 ears corn, shucked, with kernels cut off the cob
1 1/2 cups loosely packed torn basil leaves
2 teaspoons freshly grated lemon zest
3/4 cup fresh whole-milk ricotta cheese (about 6 ounces)
Freshly grated Parmigiano-Reggiano cheese, for serving
Coarsely ground black pepper

DIRECTIONS

Cook the pasta in a large pot of well-salted boiling water until just al dente.

While pasta cooks, heat the oil in a 12-inch skillet or a wide, heavy saucepan over medium-high heat. Add the onion, garlic, and 1 teaspoon salt. Cook, stirring frequently, until the onion begins to soften, about 5 minutes. Add the red pepper flakes, then stir in the tomatoes and continue cooking, stirring occasionally, until most of the tomatoes have burst, about 8 minutes. Add the corn and simmer until just tender, about 3 minutes more.

Reserving 1 cup of the pasta cooking liquid, drain the pasta. Add the pasta, along with the reserved pasta cooking water, to the pan with the sauce. Cook over medium heat, stirring, until the pasta is coated, about 30 seconds. Remove from the heat. Stir in the basil and lemon zest.

Divide the pasta among shallow serving bowls. Dollop with the ricotta and sprinkle with Parmesan and black pepper to taste. Drizzle with a little more olive oil and serve immediately.

Pair with Diora Rosé or Pinot Noir.

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