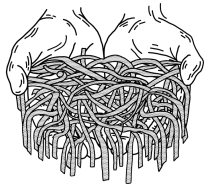


Real Pasta



# Creamy Corn Spaghetti

Recipe from  
Real Pasta

Using mostly ingredients you'd find in the pantry for this one!

Prep time: 5-10 min

Cook time: 15-20 min

Serves: 2-3

## Method

- Pop a large pot of salted water on to boil
- In a large pan, saute butter, onion and garlic with a small sprinkle of salt together on a low heat for 8 - 12 mins until onions are translucent.
- Add thyme, corn and cream and another sprinkle of salt, simmer gently
- Boil pasta 3 - 4 mins, when draining, reserve 1/4 C cooking water
- Add pasta and pasta water to the pan and stir through well
- Check for seasoning, adjust as necessary.
- Serve with a good sprinkle of freshly chopped parsley, parmesan & pepper

## Ingredients

- 35g knob of butter
- 1 onion, finely diced
- 3 - 4 cloves garlic
- 1/4 tsp dried thyme
- 1 Cup corn kernels, if using fresh - boil first, if frozen - defrost
- 1/2 Cup cream
- 1/4 Cup pasta water
- Salt & Pepper
- Fresh parsley
- Parmesan



"Try this on a lovely summer evening with left over Corn Kernels from the Corb Cobs in last night's BBQ.. YUM"