



Orecchiette with Corn, Basil, and Pine Nuts

INGREDIENTS

3 cups fresh corn (from about 4 ears)
4 tablespoons cashew butter, softened, cut into pieces, plus more to taste
1 pound orecchiette
1 teaspoon kosher salt, plus more to taste
2/3 cup torn fresh basil leaves
1/2 teaspoon freshly ground black pepper
1/2 cup [Farm Fresh Nuts Raw Pine Nuts](#) toasted

PREPARATION

Combine corn and 4 Tbsp. butter in a large bowl.

Cook orecchiette in a large pot of boiling salted water, stirring occasionally, until al dente. Drain pasta, reserving 1 cup pasta cooking liquid, and add to corn mixture. Stir vigorously and add pasta cooking liquid and butter as needed to fully coat.

Stir in basil, pepper, and remaining 1 tsp. Salt.

Transfer pasta to a serving bowl or platter and top with pine nuts. Serve immediately.