



Fresh Corn & Tomato Fettuccine

Ingredients

- 8 oz. whole wheat fettuccine (or regular)
- 2 ears sweet corn, husks removed
- 2 tsp olive oil
- ½ C sweet red pepper, chopped
- 4 green onions, chopped
- 2 medium tomatoes, chopped
- ½ tsp salt
- ½ tsp pepper
- 1 C crumbled feta cheese (or mozzarella)
- 2 Tbsp-fresh parsley, minced

Instructions

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