

calabrian chili & corn tortelloni

Ingredients:

- Calabrian chili & corn tortelloni
- Corn stock
- Butter
- Parmigiano crema
- Aleppo pepper
- Parmigiano Reggiano
- Lemon

Bring a large pot of highly seasoned water to a boil.

In a 12" pan, heat and whisk butter, parmigiano crema & corn stock until the sauce comes to a boil. Mix in corn. Remove from the heat.

Drop your tortelloni (from frozen) into the boiling water. Cook pasta to al dente, about 2-3 minutes. The pasta should start to give when touched but remember, you do want to slightly undercook it as it will continue to cook in the sauté pan.

Once pasta is cooked, add it to the saucepan along with 2 oz. of the pasta water and bring it back to a simmer. Reduce sauce slightly, just until it coats the pasta and season with salt to taste.

Garnish with lemon juice, parmigiano & aleppo pepper.