

Corn and Tomato Pasta Salad

Food Network Magazine - July/August 2020

Servings: 8

Kosher Salt

1 pound farfalle

1/4 cup white wine vinegar

1 tablespoon Dijon mustard

freshly ground pepper

2/3 cup extra-virgin olive oil

1 small shallot, finely

chopped

1/2 teaspoon lemon zest,

finely grated

2 ears corn, husked

2 cups assorted cherry

tomatoes, halved or

quartered, if large

1/2 small bulb fennel, cored

and sliced

1/3 cup chopped fennel

fronds

1/2 cup fresh basil, roughly

chopped

2 ounces goat cheese,

crumbled

Preparation Time: 20 minutes

Bring a large pot of salted water to a boil. Add the pasta and cook according to package directions. Drain. Let cool to room temperature.

Meanwhile, in a large bowl, whisk the vinegar, mustard, 1/2 teaspoon of salt and a few grinds of pepper. Slowly whisk in the olive oil until thick and smooth. Whisk in the shallot and lemon zest.

Preheat the broiler. Place the corn on a baking sheet. Broil, turning occasionally, until lightly charred on all sides, about 5 minutes. Let cool. Then cut off the kernels.

Add the pasta, corn, tomatoes, fennel slices and fronds to the vinaigrette. Stir in the basil. Season with salt and pepper. Toss to coat.

Chill before serving.

Per Serving (excluding unknown items): 214 Calories; 21g Fat (84.3% calories from fat); 3g Protein; 6g Carbohydrate; 1g Dietary Fiber; 7mg Cholesterol; 54mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 4 Fat; 0 Other Carbohydrates.