

Bowtie Pasta with Tomatoes and Corn

Ingredients:

1. 100g. of corn
2. 2 Medium sized tomato
3. 125 grams of bowtie pasta
4. 10 fresh Basle leaves (alternative: dried thyme)
5. Olive oil as needed
6. 2 cloves of crushed garlic
7. Salt and pepper to taste
8. Parmesan cheese to taste

Directions:

1. Slice tomatoes and basil leaves
2. In a pot, boil water and add a pinch of salt
3. When water boils, add the pasta and boil until al dente, strained and add a tablespoon of olive oil to strained pasta.
4. Meanwhile, in a medium sized pan, heat one tablespoon of olive oil
5. Once the oil is hot, add garlic and the tomatoes on medium heat.
6. After 8 minutes, add corn and season with salt and pepper.
7. Mix the pasta with the vegetables and add Basle leaves.
8. Grate Parmesan cheese to taste.

