Website Recipe of the Month

**Fettuccini with Corn, Burrata, and Chilies**

Yields: about 4 servings

1/2 lb. dried or fresh fettuccine

1/2 cup panko bread crumbs

1/2 cup fresh basil leaves, plus more to garnish

1/4 tsp. sea salt, plus more to season

extra virgin olive oil

1/4 lb. pancetta, diced

2 ears of corn, kernels removed

¼ t dried red chilies flakes, cut into small pieces

1/2 cup Parmigiana Reggiano, shredded

1/4 lb. burrata

Cook the pasta according to the directions, to al dente. Drain, reserving 1/2 cup of the cooking liquid. While the pasta is cooking, prepare the breadcrumbs and sauce. For the breadcrumbs, place the panko, basil, and salt in a food processor and grind until small. Drizzle the breadcrumbs with 1 T of olive oil and pulse until well incorporated. Using a non-stick skillet, toast the breadcrumbs until lightly browned and dry, and set aside. To make the sauce, heat up a large skillet and add 2 T of olive oil. Add the pancetta and cook for 2 minutes or until slightly caramelized. Add the corn and chilies to the skillet and cook on medium heat for 5 - 7 minutes, stirring occasionally. Deglaze the pan with some of the reserved cooking liquid, if necessary. Turn off the heat and add the pasta, shredded Parmigiana Reggiano cheese and cooking liquid to the skillet. Combine well using tongs. Top with a generous dusting of breadcrumbs and several chunks of the burrata. Garnish with torn basil leaves. Serve immediately.