

PASTA WITH FRESH TOMATOES AND CORN



Serves: 3

Prep Time: 20 mins

Cook Time: 10 mins

Total Time: 30 mins

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INGREDIENTS

8 ounces pasta

4 tablespoons olive oil

2 tablespoons red wine vinegar

1/2 cup whole corn kernels, cooked

4 tomatoes, chopped

1/2 cup chopped green onions

1 teaspoon dried basil

salt to taste

ground black pepper to taste

1 tablespoon grated Parmesan cheese

2 teaspoons chopped fresh basil (optional)

DIRECTIONS

In a large pot with boiling salted water cook pasta until al dente. Drain. Meanwhile, in a large bowl whisk together the olive oil, red wine vinegar, and dried basil. Add salt and pepper to taste. Stir in the tomatoes, corn kernels, and scallions. Let sit for 5 to 10 minutes. Toss pasta with tomato mixture. Sprinkle with grated Parmesan cheese. Garnish with fresh basil, if desired.