



Rotini with Creamy Lemon Sauce

This creamy lemon pasta sauce with leeks, corn and peas, stands alone or is delicious topped with seafood. Made with [Pamela's Rotini](#).

Ingredients

- 8 oz. [Pamela's Rotini](#) (or Spaghetti)
- 1 TBSP olive oil
- 1 TBSP butter
- 2 ears corn, husked, kernels cut off cob
- 1 cup leek, quartered and sliced, white and light green only (1 large)
- 2 garlic cloves, finely chopped
- 1 tsp salt
- ½ tsp pepper
- pinch cayenne (optional)
- ½ cup fresh peas or frozen
- ¼ cup dry white wine or chicken stock
- ½ cup heavy cream
- zest of 1 lemons (½ TBSP)
- juice of 1 lemons (¼ cup)
- fresh grated Parmesan

Directions

Heat a large pot of water to boil the pasta.

Heat olive oil in a large skillet over medium-high heat. Add butter; when melted, add corn, leeks, and garlic. Sauté until leeks soften, stirring often, about five minutes. Reduce heat to medium low and add peas, wine, and seasonings.

In a separate small saucepan, heat the cream, zest and juice to a low boil, and reduce, stirring often, for about 5 to 10 minutes.

Drain and rinse pasta. Allow pasta to drain in a colander a few minutes, and give it a good shake before tossing in the warm pan, with the lemon cream and corn, leek, and garlic mixture.

Serve on a warm platter, sprinkled generously with grated cheese and fresh ground pepper.

Chef's Note: To send this recipe over the top, just add fresh picked crabmeat, grilled prawns, or scallops.

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