

# Super speedy midweek supper

“Sweetcorn and pasta are not an obvious pairing, but I love the chewiness of the pasta in this recipe next to the sweet crunchy pop of sweetcorn, which here is backed up by green chilli, ricotta and greens,” says Guardian food writer and chef, Anna Jones.

“You can use frozen corn if fresh is not around. If you don’t have smoked salt, sea salt will do just fine. If you are using frozen corn, defrost it in a heatproof bowl by pouring boiling water over it, leave it to sit for a few minutes, then drain.”

The recipe is one of many in Anna’s new cookbook, *One*.

It features easily tweakable noodles and pasta dishes galore, as well as simple traybakes (leek and potato with romesco sauce), salads (roast carrot and grain) and grown-up desserts (chocolate, olive oil and rosemary cake), while the ‘10 simple ideas’ section (e.g. for ways with peas, broccoli, peppers) rattles off swift dinner ideas.

“It’s the cooking I do for my family,” adds Anna. “Those weeknight dinners, the things we eat on a Monday, Tuesday, Wednesday, Thursday, that actually are the most important to make delicious and be interesting, and make sure they’re full of vegetables and things that are going to make our bodies feel good.”



**Orecchiette pasta with sweetcorn and green chilli**

### Ingredients (Serves 4)

Rainbow or Swiss chard (about 250g), stalks and leaves separated  
2 green chillies, finely chopped  
Kernels from 2-3 corn on the cob or 350g frozen kernels  
400g orecchiette or other small dried pasta  
Extra virgin olive oil  
Smoked salt or flaky sea salt  
250g ricotta or vegan ricotta-style cheese  
Zest and juice of an unwaxed lemon  
Large bunch of basil, leaves picked

■ *One: Pot, Pan, Planet* by Anna Jones, photography by Issy Croker, is published by Fourth Estate, priced £26

### Method

1 Bring a large pan of well-salted water to the boil. Finely chop the stalks and shred the leaves of the chard and finely chop your chillies. If you are using frozen corn, put it into a heatproof bowl and cover with boiling water. Add the pasta to the water and cook according to the packet instructions or until al dente.

2 While the pasta is cooking, heat a tablespoon of oil in a large frying pan over a medium heat, then add the corn (drained if using frozen) and a good pinch of smoked salt or sea salt and black pepper. Cook for four to five minutes (a few minutes longer if you are using frozen) until the kernels are tender and beginning to brown.

3 Add the chard stalks and cook for a few minutes before adding the leaves and the chillies. Cook for a further four to five minutes, until the leaves have wilted.

4 Drain the pasta once it is cooked, reserving a large mugful of the cooking water. Add the pasta to the frying pan with half the ricotta and half the reserved pasta water and mix well. Turn off the heat, then add the lemon zest and juice. Toss, then, if need be, add more cooking water, so you end up with a silky sauce that coats each piece of pasta. Toss through most of the basil. Spoon the pasta into bowls, spoon the rest of the ricotta on top and finish with the last of the basil leaves.