



**In your box**

- ½ oz. Flour
- 3 oz. Prosciutto
- 2 oz. Shredded White Cheddar Cheese
- 6 oz. Campanelle Pasta
- 2 oz. Light Cream Cheese
- 2 tsp. Chicken Broth Concentrate
- 2 Green Onion
- 4 oz. Broccoli Florets
- 1 oz. Sour Cream
- 2 Garlic Cloves

\*Contains: milk, wheat

**You will need**

- Olive Oil, Salt, Pepper
- Colander, Medium Pot, Large Non-Stick Pan

**Minimum Internal Protein Temperature**

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Classic Meal Kit



# Crispy Prosciutto and White Cheddar Cream Campanelle

with broccoli

NUTRITION per serving—Calories: 699, Carbohydrates: 76g, Sugar: 7g, Fiber: 4g, Protein: 25g, Sodium: 1719mg, Fat: 29g, Saturated Fat: 14g  
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time  
**20-30 min.**

Cook Within  
**6 days**

Difficulty Level  
**Intermediate**

Spice Level  
**Not Spicy**

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Refrigerate **prosciutto** until ready to use
- Ingredient(s) used more than once: **green onions**



### 1. Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 10-12 minutes.
- Reserve 1 ¼ cup **pasta cooking water**. Drain pasta in a colander. Set aside.
- While pasta cooks, prepare ingredients.



### 2. Prepare the Ingredients

- Cut **broccoli** into ½" pieces.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Mince **garlic**.



### 3. Crisp the Prosciutto

- Line a plate with a paper towel. Remove **prosciutto** from refrigerator.
- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**. Working in batches, add prosciutto to hot pan in a single layer. Cook until crispy, 1-2 minutes per side.
- Transfer prosciutto to towel-lined plate. When cool enough to handle, break into bite-sized pieces.
- Reserve pan; no need to wipe clean.



### 4. Cook the Broccoli

- Return pan used to crisp prosciutto to medium-high heat.
- Add 2 tsp. **olive oil** and **broccoli** to hot pan and cook until beginning to brown slightly, 1-2 minutes.
- Add **garlic**, **white portions of green onions**, and a pinch of **salt** and **pepper**. Stir occasionally until garlic begins brown and broccoli is bright green, 1-2 minutes.
- Sprinkle **flour** on broccoli and stir until all flour coats broccoli.



### 5. Make Sauce and Finish Dish

- Add **pasta cooking water**, **chicken base**, **cream cheese**, and a pinch of **salt** and **pepper** to hot pan. Bring to a simmer. Once simmering, stir occasionally until thickened and creamy, 1-2 minutes.
- Remove from burner and stir in **cheese** and **sour cream** until combined. Then stir in **pasta**.
- Plate dish as pictured on front of card, garnishing with **prosciutto** and **green portions of green onions**. Bon appétit!