



In your box

- 8 oz. Cooked Penne Pasta
- 1 Tbsp. Basil Pesto
- 2 oz. Sliced Red Onion
- 4 oz. Grape Tomatoes
- 4 fl. oz. Cream Sauce Base
- 3 oz. Prosciutto
- 2 oz. Shredded Parmesan Cheese

*Contains: milk, wheat

You will need

- Olive Oil
- Large Non-Stick Pan

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

15 Minute Meal Kit



Crispy Prosciutto and Pesto Penne

with tomatoes and Parmesan

NUTRITION per serving—Calories: 608, Carbohydrates: 49g, Sugar: 8g, Fiber: 3g, Protein: 30g, Sodium: 1453mg, Fat: 34g, Saturated Fat: 16g
 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

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Refrigerate **prosciutto** until ready to use



1. Prepare the Ingredients

- Halve **tomatoes**.
- Remove **prosciutto** from refrigerator. Coarsely chop prosciutto, separating pieces.



2. Cook the Prosciutto

- Place a large non-stick pan over medium heat.
- Add 2 tsp. **olive oil**, **prosciutto**, and **onion** to hot pan. Stir often, separating prosciutto pieces, until crisped, 4-6 minutes.



3. Cook the Pasta

- Add **tomatoes** to hot pan. Stir occasionally until softened, 2-3 minutes.
- Stir in **pasta**, **cream base**, and 1 Tbsp. **water** until warmed through and combined, 1-2 minutes.
- *If too dry, add additional water, 1 Tbsp. at a time, until desired consistency is reached.*



4. Finish the Dish

- Plate dish as pictured on front of card, garnishing with **Parmesan** and **basil pesto**. Bon appétit!