



#### In your box

- 1 oz. Grated Parmesan
- 1 French Roll
- 4 oz. Light Cream
- 5 oz. Farfalle Pasta
- 2 Garlic Cloves
- 3 oz. Prosciutto
- 6 oz. Cremini Mushrooms

#### You will need

Olive Oil, Salt, Pepper, Cooking Spray

Colander, Baking Sheet, 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		

Rest steak or pork after cooking, 3 minutes.

Classic Meal Kit



## Crispy Prosciutto and Mushroom Farfalle

with garlic bread

NUTRITION per serving—Calories: 814, Carbohydrates: 88g, Sugar: 9g, Fiber: 4g, Protein: 34g, Sodium: 1508mg, Fat: 38g, 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

**30-40 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
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes.
- Bring 8 cups **water** to a boil in a medium pot
- Prepare a baking sheet with foil and cooking spray
- Refrigerate **prosciutto** until ready to use
- Ingredient(s) used more than once: **prosciutto**



### 1. Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 10-12 minutes.
- Reserve  $\frac{1}{2}$  cup **pasta cooking water**. Drain pasta in a colander. Set aside.
- While pasta cooks, prepare ingredients.



### 2. Prepare the Ingredients

- Quarter **mushrooms**.
- Mince **garlic**.



### 3. Make the Garlic Bread

- Halve **French roll**, if necessary.
- Place roll on prepared baking sheet, cut sides up. Top evenly with **garlic** and drizzle with 2 tsp. **olive oil**.
- Bake in hot oven until golden brown, 5-7 minutes.
- While roll bakes, crisp prosciutto.



### 4. 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.
- Remove from burner. Transfer prosciutto to towel-lined plate. Let cool, at least 5 minutes.
- When cool enough to handle, break into bite-sized pieces. Reserve pan; no need to wipe clean.



### 5. Make Sauce and Finish Dish

- Return pan used to crisp prosciutto to medium-high heat. Add 1 Tbsp. **olive oil**, **mushrooms**, and a pinch of **pepper** to hot pan. Stir occasionally until tender, 3-5 minutes.
- Stir in **pasta**, **pasta cooking water**, **cream**, **Parmesan**, and half the **prosciutto** (reserve remaining for garnish). Bring to a simmer.
- Once simmering, stir occasionally until thickened, 1-2 minutes.
- Remove from burner. Season with a pinch of **salt** and pepper.
- Plate dish as pictured on front of card, garnishing with reserved prosciutto. Bon appétit!