



# Crispy Prosciutto and Pesto Penne

WITH TOMATOES AND PARMESAN

15 Minute Meal Kits



## Prep & Cook Time

15 MIN

## Cook Within

4 DAYS

## You Will Need

Olive Oil  
Large Non-Stick Pan

## Ingredients

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

## Difficulty Level

EASY

## Spice Level

NOT SPICY

## Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/18624](http://www.homechef.com/18624)

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

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

## Before You Cook

All cook times are approximate based on testing.

- If using any 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 sauce 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 **cheese** and **pesto**. Bon appétit!