



In your box

- 2 oz. Shredded White Cheddar Cheese
- 2 Green Onions
- 5 oz. Rigatoni
- 3 oz. Prosciutto
- 4 oz. Broccoli Florets
- 1 oz. Sour Cream
- 2 Garlic Cloves
- 2 tsp. Chicken Broth Concentrate
- ½ oz. Flour
- 2 oz. Light Cream Cheese

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

You will need

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

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.

Classic Meal Kit



Crispy Prosciutto and White Cheddar Cream Rigatoni

with broccoli

NUTRITION per serving—Calories: 670, Carbohydrates: 66g, Sugar: 6g, Fiber: 4g, Protein: 35g, Sodium: 1870mg, Fat: 30g, 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

7 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** 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** in medium pot is boiling, add **pasta** and cook until al dente, 10-12 minutes.
- Reserve 1¼ cups **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. 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.
- Add **flour** and stir until no dry flour remains in pan.



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 **shredded 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!