



# Prosciutto Carbonara Spaghetti

WITH TOMATO AND RED PEPPER SAUCE

Express



### Prep & Cook Time

15 MIN

### Cook Within

4 DAYS

### Difficulty Level

EASY

### Spice Level

MILD

### You Will Need

Olive Oil, Salt  
Large Non-Stick Pan, Medium  
Non-Stick Pan

### Ingredients

- 8 oz. Cooked Spaghetti
- 2 tsp. Mirepoix Broth Concentrate
- 3 Roma Tomatoes
- 1/2 oz. Shredded Parmesan Cheese
- 2 Green Onions
- 2 Tbsp. Roasted Red Pepper Pesto
- 1/4 tsp. Red Pepper Flakes
- 2 oz. Prosciutto

### 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/21618](http://www.homechef.com/21618)

\*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, sesame, 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
- Ingredient(s) used more than once: **red pepper flakes, green onions, prosciutto**



### 1. Crisp the Prosciutto

- Line a plate with a paper towel.
- Place a medium non-stick pan over medium heat and add ½ tsp. **olive oil**. Working in batches, if necessary, add **prosciutto** to hot pan in a single layer. Cook until crisp, 1-2 minutes per side.
- Transfer prosciutto to towel-lined plate. Let cool. Once cool enough to handle, coarsely chop.
- While prosciutto crisps and cools, continue recipe.



### 2. Prepare the Ingredients

- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Core **tomatoes** and cut into ¼" dice.



### 3. Make the Sauce

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **white portions of green onions** and cook, 30 seconds.
- Add **tomatoes**, ¼ tsp. **salt**, and half the **red pepper flakes** (to taste; reserve remaining for garnish) to hot pan. Stir occasionally until tender and juices are released, 2-3 minutes.
- Add ¼ cup **water** and **mirepoix base**. Bring to a simmer. Once simmering, stir occasionally until liquid has reduced by half, 3-4 minutes.



### 4. Add Pasta and Finish Dish

- Add **pasta**, half the crisped **prosciutto** (reserve remaining for garnish), **pesto**, and ¼ tsp. **salt**. Stir occasionally until combined and heated through, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, garnishing with remaining crisped prosciutto, remaining **red pepper flakes** (to taste), **green portions of green onions**, and **cheese**. Bon appétit!