



Prosciutto Pasta Carbonara

WITH PINE NUTS AND PEAS

Classic



Prep & Cook Time

25-35 MIN

Cook Within

7 DAYS

You Will Need

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

Ingredients

1 oz. Grated Parmesan Cheese
5 oz. Penne Pasta
1 Shallot
2 Garlic Cloves
¼ oz. Pine Nuts
2 oz. Prosciutto
4 fl. oz. Cream Sauce Base
¼ tsp. Red Pepper Flakes
3 oz. Peas

Difficulty Level

INTERMEDIATE

Spice Level

MILD

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/21953

*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
- Bring 8 cups **water** to a boil in a medium pot
- Refrigerate **prosciutto** until ready to use
- Ingredient(s) used more than once: **cheese, prosciutto**



1. Cook the Pasta

- Once **water** is boiling, add **pasta** and cook until al dente, 10-12 minutes.
- Reserve ½ cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, continue recipe.



2. Prepare Ingredients and Toast Pine Nuts

- Peel and mince **shallot**.
- Mince **garlic**.
- Place a large non-stick pan over medium heat. Add **pine nuts** to hot, dry pan. Stir occasionally until lightly browned and aromatic, 3-5 minutes.
- Immediately, remove pine nuts to a plate or bowl. Reserve pan; no need to wipe clean.



3. Crisp the Prosciutto

- Line a plate with a paper towel.
- Return pan used to toast pine nuts to medium heat and add ½ 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. Make the Sauce

- Return pan used to crisp prosciutto to medium heat. Add 1 tsp. **olive oil, shallot, and garlic** to hot pan. Cook until aromatic, 30-60 seconds.
- Stir in **pasta cooking water, cream base, a pinch of salt, and red pepper flakes** (to taste). Then stir occasionally until thick enough to coat the back of a spoon, 2-3 minutes.



5. Finish the Dish

- Stir **cheese** (reserving a pinch for garnish), **pasta, peas, and prosciutto pieces** (reserving a pinch for garnish) into hot pan until heated through, 30-60 seconds.
- Remove from burner.
- Plate dish as pictured on front of card, garnishing with **pine nuts, remaining cheese, and remaining prosciutto**. Bon appétit!