



Spicy Sicilian-Style Prosciutto Gemelli

WITH ASIAGO AND TOASTED BREADCRUMBS

Express



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt
2 Large Non-Stick Pans

Ingredients

- 🍴 1 oz. Sicilian Sauce
- 4 oz. Mixed Diced Peppers
- ½ tsp. Garlic Salt
- 🍴 ¼ tsp. Red Pepper Flakes
- ¼ cup Panko Breadcrumbs
- 2 oz. Prosciutto
- 8 oz. Cooked Gemelli Pasta
- 1 oz. Shredded Asiago Cheese
- 4 oz. Marinara Sauce
- 1 Zucchini

Difficulty Level

INTERMEDIATE

Spice Level

SPICY

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/30274

*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, sesame, 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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Refrigerate **prosciutto** until ready to use
- Ingredient(s) used more than once: **prosciutto, cheese**



1. Cook the Prosciutto

- Line a plate with a paper towel.
- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**. Remove **prosciutto** from refrigerator.
- 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. Once cool enough to handle, break into bite-sized pieces.
- While prosciutto cooks, continue recipe.



2. Cook the Vegetables

- Trim **zucchini** ends, quarter, and cut into 1/4" dice.
- Place another large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **peppers** and zucchini to hot pan. Stir occasionally until tender, 6-8 minutes.



3. Add the Pasta and Sauce

- Add **pasta, garlic salt, marinara**, half the **prosciutto** (reserve remaining for garnish), 1/4 cup **water**, and **red pepper flakes** (to taste). Bring to a simmer.
- Once simmering, stir occasionally until sauce is slightly thickened, 2-3 minutes.
- Remove from burner. Stir in **Sicilian sauce** (to taste) and half the **cheese** (reserve remaining for garnish).



4. Toast Breadcrumbs and Finish Dish

- Combine **panko**, a pinch of **salt**, and 1 tsp. **olive oil** on a microwave-safe plate. Microwave until golden-brown and toasted, 1-2 minutes, stirring once halfway through.
- Plate dish as pictured on front of card, topping **pasta** with remaining **prosciutto**, toasted breadcrumbs, and remaining **cheese**. Bon appétit!