



### In your box

- 2 Garlic Cloves
- 3 oz. Prosciutto
- ¼ oz. Parsley
- ½ oz. Pecorino Cheese
- 1 Shallot
- 1 Ciabatta
- ¼ tsp. Red Pepper Flakes
- 10 fl. oz. Marinara Sauce
- 5 oz. Bucatini

CONTAINS milk, wheat, soy



## Bucatini all'Amatriciana

with prosciutto and pecorino garlic bread

NUTRITION per serving—Calories: 596, Carbohydrates: 93g, Fat: 20g, Protein: 15g, Sodium: 1564mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**30-40 min.**

Cook Within  
**6 days**

Difficulty Level ● ○ ○  
**Easy**

Spice Level ● ● ○  
**Medium**

## 📌 You will need

Olive Oil, Salt

Medium Pot, Baking Sheet, Medium Non-Stick Pan, Mixing Bowl, Colander

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **425 degrees**
- Bring a medium pot of **lightly salted water** to a boil
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **garlic, prosciutto, parsley, pecorino**



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### Prepare the Ingredients

- Mince **garlic**.
- Peel and halve **shallot**. Slice thinly.
- Stem and mince **parsley**.
- Halve **ciabatta** lengthwise.
- Coarsely chop **prosciutto**.



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### Make the Sauce

- Place a medium non-stick pan over medium-low heat and add 1 tsp. **olive oil**. Add half the **garlic** (reserve remaining for bread) and **red pepper flakes** (add half for a subtle touch of heat, or more to your taste) to hot pan and cook until fragrant, 30-60 seconds.
- Add **shallot** and a pinch of **salt**. Stir occasionally until shallot just begins to soften, 2 minutes.
- Add **marinara**, ½ cup **water**, and **prosciutto** (reserve a pinch for garnish) and bring to a simmer. Stir occasionally until slightly thickened, 8-10 minutes.
- While sauce cooks, make bread.



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### Make the Pecorino Garlic Bread

- Combine 2 tsp. **olive oil**, remaining **garlic**, a pinch of **parsley** (reserve remaining for garnish), and half the **pecorino** (reserving remaining for garnish) in a mixing bowl.
- Place **ciabatta** on prepared baking sheet, cut side up, and spread pecorino-garlic mixture on bread. Bake until golden brown, 6-9 minutes.
- While bread bakes, cook pasta.



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### Cook the Pasta

- Add **pasta** to **boiling water** and cook until al dente, 7-8 minutes.
- Drain in a colander and add pasta to pan with **sauce**. Toss to coat.



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### Finish the Dish

- Plate dish as pictured on front of card, garnishing with remaining **pecorino**, reserved **prosciutto**, and reserved **parsley**. Bon appétit!