



#### In your box

- 1 oz. Pecorino Cheese
- 6 oz. Penne Pasta
- 1 Shallot
- 2 Garlic Cloves
- ½ oz. Pine Nuts
- 3 oz. Prosciutto
- 4 fl. oz. Light Cream
- ¼ tsp. Red Pepper Flakes
- 2 oz. Peas



## Prosciutto Pasta Carbonara

with pine nuts and peas

NUTRITION per serving—Calories: 699, Carbohydrates: 83g, Fat: 31g, Protein: 14g, Sodium: 1110mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
25-35 min.

Cook Within  
6 days

Difficulty Level ● ● ● ● ●  
Intermediate

Spice Level ● ● ● ● ●  
Mild

## ① You will need

Olive Oil, Salt, Pepper

Medium Pot, Colander, Large Non-Stick Pan

## 👑 Before you cook

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

- Bring a medium pot of **water** to a boil
- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **pecorino**
- Refrigerate **prosciutto** until ready to use



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### Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 10-12 minutes.
- Reserve  $\frac{1}{2}$  cup **pasta cooking water**. Drain pasta in a colander and set aside.
- While pasta cooks, prepare ingredients.



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### 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.



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### Crisp the Prosciutto

- Line a plate with a paper towel.
- Return pan used to toast pine nuts to medium heat and add  $\frac{1}{2}$  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.



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### 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**, and **red pepper flakes** (to taste). Then stir occasionally until thick enough to coat the back of a spoon, 3-4 minutes.
- Taste, and season with a pinch of **salt** and **pepper** if desired.



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### Finish the Dish

- Stir in **pecorino** (reserving a pinch for garnish) **pasta**, **peas**, and **prosciutto** until combined.
- Plate dish as pictured on front of card, garnishing with **pine nuts** and remaining pecorino. Bon appétit!