



In your box

- 3 oz. Prosciutto
- 1 oz. Grated Parmesan
- 1 oz. Walnut Halves
- ¼ oz. Parsley
- 5 oz. Farfalle Pasta
- 1 Yellow Squash
- 2 Garlic Cloves
- 2 oz. Sour Cream
- 2 oz. Peas
- .6 oz. Butter

Staff Pick

Prosciutto Pasta Primavera

with yellow squash and toasted walnuts

NUTRITION per serving—Calories: 738, Carbohydrates: 65g, Fat: 39g, Protein: 21g, Sodium: 1415mg.
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 ● □ □
Easy

Spice Level □ □ □
Not Spicy



🕒 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 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **prosciutto**, **Parmesan**, **walnuts**, **parsley**



1

Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 10-12 minutes.
- Reserve ¼ cup **pasta cooking water**. Drain pasta in a colander and return to pot. Set aside
- While pasta cooks, prepare ingredients.



2

Prepare the Ingredients

- Trim and quarter **yellow squash** lengthwise. Cut into ½” slices.
- Mince **garlic**.
- Stem and mince **parsley**.
- Coarsely chop **prosciutto**.



3

Toast Walnuts and Crisp Prosciutto

- Place a large non-stick pan over medium-high heat. Add **walnut halves** to hot, dry pan and stir often until lightly toasted and aromatic, 1-2 minutes.
- Remove walnuts to a plate. Keep pan over medium-high heat.
- Add 2 tsp. **olive oil** and **prosciutto** to pan. Stir often, separating pieces, until crisped, 4-6 minutes.
- Remove prosciutto to a plate.
- Reserve pan; no need to wipe clean.



4

Sear the Squash

- Return pan used to crisp prosciutto to high heat and add 2 tsp. **olive oil**. Add **squash** and a pinch of **salt** and **pepper** to hot pan. Cook until charred and crisp-tender, 1-2 minutes.
- Add **garlic** and stir occasionally until aromatic, 30-45 seconds.



5

Finish the Dish

- Add **pasta**, **sour cream**, **peas**, half the **prosciutto**, half the **Parmesan**, half the **walnuts**, half the **parsley** (reserve remaining of all four for garnish), **butter**, ¼ tsp. **salt**, and a pinch of **pepper**. *If sauce is too thick, add pasta cooking water 1 Tbsp. at a time until desired consistency is reached.*
- Stir occasionally until thoroughly combined, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, garnishing with reserved prosciutto, Parmesan, walnuts, and parsley. Bon appétit!