



- In your box**
- 1 French Roll
 - 2 Garlic Cloves
 - 1 oz. Grated Parmesan
 - 6 oz. Cremini Mushrooms
 - 3 oz. Prosciutto
 - 4 fl. oz. Light Cream
 - 5 oz. Farfalle Pasta



Crispy Prosciutto and Mushroom Farfalle

with garlic bread

NUTRITION per serving—Calories: 790, Carbohydrates: 88g, Fat: 37g, Protein: 21g, Sodium: 1270mg.
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 ● ● ● ● ●
Intermediate

Spice Level ● ● ● ● ●
Not Spicy

① You will need

Olive Oil, Salt, Pepper, Cooking Spray

Medium Pot, Large Non-Stick Pan, Colander, Baking Sheet

👑 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 **400 degrees**
- Bring 8 cups **water** to a boil in a medium pot
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Refrigerate **prosciutto** until ready to use
- Ingredient(s) used more than once: **prosciutto**



1

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. Set aside.
- While pasta cooks, prepare ingredients.



2

Prepare the Ingredients

- Mince **garlic**.
- Quarter **mushrooms**.



3

Make the Garlic Bread

- Halve **French roll**, if necessary.
- Place roll on prepared baking sheet, cut side up. Drizzle with 2 tsp. **olive oil** and top with **garlic**.
- Bake in hot oven until golden brown, 5-7 minutes.
- While roll bakes, crisp prosciutto.



4

Crisp the Prosciutto

- Line a plate with a paper towel. Remove **prosciutto** from refrigerator.
- Place a large non-stick pan over medium heat and add 1 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.



5

Make Sauce and Finish Dish

- Return pan used to crisp prosciutto to medium-high heat. Add 1 Tbsp. **olive oil**, **mushrooms**, and a pinch of **pepper** to hot pan. Stir occasionally until golden brown and tender, 3-5 minutes.
- Add **pasta**, **pasta cooking water**, **cream**, **Parmesan** and **prosciutto** (reserve a pinch for garnish and bring to a simmer. Once simmering, stir occasionally until thickened, 1-2 minutes.
- Taste, and season with a pinch of **salt** and pepper if desired. Remove from burner.
- Plate dish as pictured on front of card, garnishing with reserved prosciutto. Bon appétit!