



In your box

3 oz. Prosciutto
8 oz. Cubed Butternut Squash
1 Sage Sprig
4 fl. oz. Light Cream
2 oz. Grated Parmesan
5 oz. Linguine



Prosciutto and Sage Linguine

with roasted butternut squash

NUTRITION per serving—Calories: 673, Carbohydrates: 70g, Fat: 32g, Protein: 21g, Sodium: 1634mg.
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 ● ● ● ● ●
Not Spicy

📌 You will need

Olive Oil, Salt, Pepper, Cooking Spray

Medium Pot, Baking Sheet, 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!

- Preheat oven to **450 degrees**
- Bring a medium pot of **water** to a boil
- 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, Parmesan**



1

Cook the Butternut Squash

- Place **butternut squash** on prepared baking sheet and toss with 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Massage oil into butternut squash.
- Spread into a single layer and roast in hot oven until tender, 20-25 minutes.
- While butternut roasts, cook pasta.



2

Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 10-12 minutes.
- Reserve ½ cup **pasta cooking water**. Drain pasta in a colander.
- While pasta cooks, prepare ingredients.



3

Prepare the Ingredients

- Remove **prosciutto** from refrigerator and tear into bite-sized pieces.
- Stem and mince **sage**.



4

Crisp the Prosciutto

- Line a plate with a paper towel.
- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **prosciutto** to hot pan and stir occasionally until crisp, 4-6 minutes.
- Remove prosciutto to towel-lined plate. Keep pan over medium heat.



5

Make Sauce and Finish Dish

- Add 1 tsp. **olive oil** and **sage** to hot pan and stir, 1 minute.
- Add **cream** and **pasta cooking water** and stir occasionally until slightly thickened, 1-2 minutes.
- Stir in **Parmesan** (reserve a pinch for garnish) until incorporated and sauce is thickened. Remove from burner and stir in **pasta, butternut squash, sage, and prosciutto** (reserving a pinch for garnish).
- Plate dish as pictured on front of card, garnishing with reserved Parmesan and reserved prosciutto. Bon appétit!