



In your box

- 6 oz. Cremini Mushrooms
- 2 oz. Peas
- 2 Garlic Cloves
- 6 oz. Linguine
- 2 oz. Sour Cream
- 1 Lemon
- 3 oz. Prosciutto
- .3 oz. Butter
- 2 oz. Shredded Asiago Cheese



Prosciutto and Mushroom Carbonara

with Asiago and peas

NUTRITION per serving—Calories: 654, Carbohydrates: 75g, Fat: 25g, Protein: 24g, Sodium: 1064mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.*

Prep & Cook Time
25-35 min.

Cook Within
6 days

Difficulty Level ● □ □
Easy

Spice Level □ □ □
Not Spicy

① You will need

Olive Oil, Salt, Pepper

Medium Pot, Large Non-Stick Pan, Colander

👩🍳 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
- Refrigerate **prosciutto** until ready to use
- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **Asiago**, **prosciutto**



1

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 and set aside.
- While pasta cooks, prepare ingredients.



2

Prepare the Ingredients

- Mince **garlic**.
- Cut **mushrooms** into ¼" slices.
- Halve and juice **lemon**.



3

Crisp the Prosciutto

- Remove **prosciutto** from refrigerator. Line a plate with a paper towel.
- Place a large non-stick pan over medium heat and add ½ 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.



4

Cook the Mushrooms

- Return pan used to crisp prosciutto to medium-high heat and add 1 tsp. **olive oil**. Add **mushrooms** and a pinch of **pepper** to hot pan and stir occasionally until mushrooms begin to brown, 3-4 minutes.
- Add **garlic** and stir constantly until aromatic, 30-60 seconds.



5

Make Sauce and Finish Dish

- Stir **pasta**, **butter**, and half the reserved **pasta cooking water** into pan until butter is melted. Stir in **peas** and half the **Asiago** (reserve remaining for garnish) until cheese melts, 30-60 seconds.
- Remove from burner and stir in **sour cream**, 2 tsp. **lemon juice**, and half the **prosciutto** (reserve remaining for garnish). *If sauce is too thick, add additional pasta cooking water 1 Tbsp. at a time until desired consistency is reached.* Taste, and season with a pinch of **salt** and **pepper** if desired.
- Plate dish as pictured on front of card, garnishing with remaining **prosciutto** and remaining **Asiago**. Bon appétit!