

MARLEY SPOON



Valentine's Day Shrimp Fettuccine Alfredo

with Prosciutto-Wrapped Pear & Balsamic Glaze

 20-30min  2 Servings

Cancel your dinner reservations; this is the perfect no-fuss Valentine's Day dinner at home. For this two-course meal, we take a journey through the romantic flavors of Italy, starting with sweet caramelized pears wrapped in prosciutto. The next course, al dente fettuccine is enrobed in creamy Alfredo sauce, taken to the next level with the addition of sweet shrimp and peas.

What we send

- garlic (use 1 small clove)
- ¾ oz piece Parmesan ⁷
- 8 oz pkg shrimp ^{2,17}
- 1 pear
- ¼ oz fresh parsley
- 2 oz prosciutto
- ½ lb fettuccine ¹
- 3 oz mascarpone cheese ⁷
- 5 oz peas

What you need

- kosher salt & ground pepper
- balsamic vinegar ¹⁷
- butter ⁷

Tools

- large pot
- microplane or grater
- small saucepan
- medium skillet
- colander

Allergens

Wheat (1), Shellfish (2), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1080kcal, Fat 46g, Carbs 114g, Protein 49g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Cover and keep warm over low heat. Peel and thinly slice **1 small garlic clove**. Finely grate **Parmesan**. Pat **shrimp** dry. Cut **pear** in half, remove core and seeds, and cut into 8 wedges total. Pick **parsley leaves** from stems; discard stems and coarsely chop leaves.



4. Cook fettuccine

Return water to a boil. Add **fettuccine** in small handfuls. Cook, stirring frequently to prevent clumping until al dente, 10-12 minutes. Reserve **1 cup cooking water**, then drain pasta, and return to pot; toss with **1 teaspoon butter**.



2. Make glaze & cook pears

In a small saucepan, bring **¼ cup balsamic vinegar** to a boil over high heat. Reduce heat to medium and simmer until liquid is reduced to 1 tablespoon, 5-6 minutes (watch closely). Transfer to a small bowl and let cool. Heat **1 tablespoon butter** in a medium skillet until melted. Add **pears**, and cook, cut sides only, until lightly softened and browned, 2-5 minutes (depending on ripeness).



5. Make Alfredo sauce

Heat **1 tablespoon butter** in same skillet over medium until melted. Add **sliced garlic** and cook, stirring, until fragrant, about 1 minute. Add **mascarpone** and **½ cup of the reserved cooking water**. Sprinkle in **half of the grated Parmesan** and stir to combine. Add **shrimp** and **peas**, remove skillet from heat and cover to keep warm.



3. Wrap pears

Slice **prosciutto** in half lengthwise into 8 pieces total. Wrap a slice of prosciutto around each pear wedge. Transfer to small plates and cover with slightly damp paper towels.



6. Finish & serve

Drizzle **balsamic glaze** over **pears**, and serve. When ready to serve main course, add **cooked pasta** to skillet; cook over medium heat until **shrimp** are cooked through and pasta is coated in **sauce**, 2-3 minutes. Season to taste with **salt** and **pepper**. Serve **pasta** topped with **parsley**, **remaining Parmesan**, and **freshly ground pepper**. Enjoy!