



20-Min: Mac & Cheese Carbonara

with Prosciutto & Arugula Salad



ca. 20min



2 Servings

This 20-minute recipe is both simple to prepare and delicious. Al dente macaroni is coated in a creamy mascarpone and Parmesan sauce and it's finished with crispy prosciutto. Pro tip: Filling the pot with very hot tap water will help it come to a boil faster. This is the perfect weeknight dinner pick-me-up when you want to treat yourself, without spending hours in the kitchen!

What we send

- garlic
- ¾ oz Parmesan ²
- 1 plum tomato
- 12 oz orecchiette ¹
- 2 oz prosciutto
- 3 oz mascarpone ²
- 3 oz arugula

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar (or white wine vinegar)
- all-purpose flour ¹
- ½ c milk ²

Tools

- medium pot
- microplane or grater
- medium skillet

Allergens

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

Nutrition per serving

Calories 1140kcal, Fat 52g, Carbs 134g, Protein 40g



1. Prep ingredients

Fill a medium pot with **hot tap water**, then season with **1 tablespoon salt**. Cover and bring to a boil.

Finely chop **1 teaspoon garlic**.

Finely grate **Parmesan**.



2. Make vinaigrette

In a medium bowl, stir to combine **1 tablespoon oil**, **1 teaspoon vinegar**, and **½ teaspoon of the chopped garlic**.

Finely chop **tomato**, then stir into **vinaigrette**. Season to taste with **salt** and **pepper**.



3. Cook pasta

Add **2¼ cups pasta** to boiling water. Cook, stirring occasionally to prevent sticking, until al dente, 8-9 minutes. Drain pasta well.



4. Pan-fry prosciutto

Meanwhile, heat **2 teaspoons oil** in a medium skillet over medium-high. Add **prosciutto** in an even layer and fry, turning occasionally, until crisp and browned in spots, about 3 minutes. Transfer prosciutto to a plate; reserve skillet. Once cool enough to handle, tear or chop prosciutto into bite-sized pieces.



5. Make mac & cheese

Heat **1 tablespoon oil** in reserved skillet over medium. Add **remaining garlic** and **1 teaspoon flour**; cook, stirring, until fragrant, about 30 seconds. Add **mascarpone** and **½ cup milk**. Bring to a boil, whisking until smooth, 1-2 minutes. Add **pasta** and **half each of the Parmesan and prosciutto**, stirring until pasta is coated, about 1 minute. Remove from heat.



6. Toss salad & serve

Season **pasta** to taste with **salt** and **pepper**. Add **arugula** to bowl with **vinaigrette** and toss to combine. Season to taste with **salt** and **pepper**. Garnish **mac and cheese** with **remaining Parmesan and prosciutto**. Enjoy!