



## Fast! Pasta with Crispy Prosciutto

Scallions & Peas



ca. 20min



2 Servings

Building flavor assures a successful quick meal. Here we use savory prosciutto as our inspiration. We crisp up the thinly sliced cured pork, then sauté delicate scallions in the same skillet until they practically melt into the drippings. Fresh herbs and lemon brighten the creamy mascarpone sauce, and sweet peas add pops of color. Al dente pasta soaks up the complex sauce while Parmesan and crispy prosciutto top it off.

## What we send

- 2 oz pkg prosciutto
- 1 bunch scallions
- ¼ oz fresh tarragon
- ¼ oz fresh chives
- 6 oz gemelli <sup>1</sup>
- 2½ oz peas
- 3 oz mascarpone <sup>7</sup>
- 1 lemon
- ¾ oz Parmesan <sup>7</sup>

## What you need

- kosher salt & ground pepper
- olive oil
- unsalted butter <sup>7</sup>

## Tools

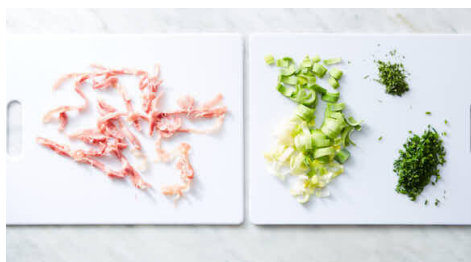
- medium saucepan
- colander
- medium skillet
- microplane or grater

## Allergens

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

## Nutrition per serving

Calories 650kcal, Fat 32g, Carbs 69g, Protein 25g



### 1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil.

Stack **prosciutto slices** on top of each other, roll into a log, and slice into ¼-inch wide ribbons. Trim and thinly slice **scallions**. Pick and finely chop **1 tablespoon tarragon leaves**; discard stems. Thinly slice **chives**.



### 4. Cook scallions

To skillet with reserved fat, add **scallions, 1 tablespoon butter**, and **a pinch of salt**. Lower heat to medium-low and cook until scallions are tender and translucent, 4-6 minutes.



### 2. Cook pasta & peas

Add **pasta** to boiling water and cook, stirring often to prevent sticking, until al dente, about 12 minutes. Add peas and cook until bright green, about 30 seconds. Reserve **1 cup cooking water**, then drain pasta and peas.



### 5. Sauce pasta

To skillet, add **pasta, peas, half of the mascarpone**, and **⅓ cup reserved cooking water**. Cook over high heat, stirring and tossing rapidly, until sauce is slightly thickened and coats pasta with a creamy glaze, 2-3 minutes (add more cooking water in ¼ cup increments as needed).

Off heat, zest **half of the lemon** and squeeze **1 teaspoon lemon juice** into skillet.



### 3. Cook prosciutto

Combine **prosciutto** and **1 tablespoon oil** in a medium skillet; set over high heat. Cook, stirring often, until crisp and golden brown, 2-3 minutes. Use a slotted spoon to transfer prosciutto to a paper towel-lined plate; reserve fat in skillet.



### 6. Finish & serve

Finely grate **half of the Parmesan** into **pasta**, then add **chopped tarragon and chives**; toss well until incorporated. Season to taste with **salt and pepper**. Loosen with any **reserved cooking water**, if necessary. Spoon **pasta** into bowls, and garnish with additional grated **Parmesan** on top, if desired. Top with crispy **prosciutto**. Enjoy!