

MARLEY SPOON



20-Min: Pasta with Crispy Prosciutto,

Leeks & 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 leeks 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 prosciutto
- 7 oz leek
- ¼ oz fresh tarragon
- ¼ oz fresh chives
- 6 oz gemelli ²
- 2½ oz peas
- 3 oz mascarpone ¹
- 1 lemon
- ¾ oz Parmesan ¹

What you need

- kosher salt & ground pepper
- olive oil
- unsalted butter ¹

Tools

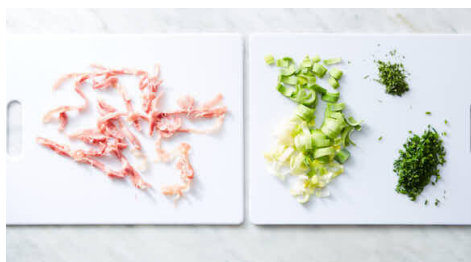
- medium saucepan
- colander
- medium skillet
- microplane or grater

Allergens

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

Nutrition per serving

Calories 700kcal, Fat 32g, Carbs 80g, Protein 26g



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. Halve **leek** lengthwise; rinse under running water and pat dry. Cut half of the leek into ¼-inch wide slices (save rest for own use). Pick and finely chop **1 tablespoon tarragon leaves**; discard stems. Thinly slice **chives**.



4. Cook leeks

To skillet with reserved fat, add **leeks, 1 tablespoon each of butter and water, and a pinch of salt**. Cover and cook over high heat until leeks are softened, about 1 minute. Uncover, reduce heat to medium, and cook, stirring, until leeks are tender and translucent, 4-6 minutes more. Add **a few splashes of reserved cooking water** to skillet, if leeks are browning too fast.



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, finely grate **half of the lemon zest** 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!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marleyspoon**