



## Martha's Best 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 <sup>1</sup>
- 1 pkt balsamic vinaigrette
- 2 oz roasted red peppers
- ½ lb elbow macaroni <sup>2</sup>
- 2 oz prosciutto
- 3 oz mascarpone <sup>1</sup>
- 1 bag arugula

## What you need

- kosher salt & ground pepper
- olive oil
- all-purpose flour <sup>2</sup>
- ½ c milk <sup>1</sup>

## Tools

- medium pot
- microplane or grater
- medium skillet

## Allergens

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

## Nutrition per serving

Calories 890kcal, Fat 46g, Carbs 96g, Protein 32g



### 1. Prep ingredients

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

Finely chop **1 teaspoon garlic**. Finely grate **Parmesan**, if necessary.



### 2. Make vinaigrette & pasta

To a medium bowl, add **balsamic vinaigrette** and **½ teaspoon of the chopped garlic**. Finely chop **roasted red peppers**, then stir into **vinaigrette**. Season to taste with **salt** and **pepper**.

Add **macaroni** to boiling water. Cook, stirring occasionally to prevent sticking, until al dente, 5-7 minutes. Drain pasta well.



### 3. 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.



### 4. 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.



### 5. Toss salad

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**.



### 6. Serve

Enjoy!