

DINNERLY



Fall Vibes! Creamy Pumpkin Pasta with Crispy Prosciutto & Fried Sage



30-40min



2 Servings

We all know the pumpkin crowd favorites (looking at you pies and lattes). But what about those savory cravings? Turns out creamy pumpkin is just as comfy folded into a pile of pasta, especially with crispy prosciutto and lots of cheese to keep it company. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- ¼ oz fresh sage
- 2 (¾ oz) Parmesan ¹
- ¼ oz Dijon mustard
- 2 (2 oz) pkgs prosciutto
- 1 oz panko ²
- 2 (6 oz) penne ²
- 15 oz can pumpkin purée
- ¼ oz granulated garlic
- 3 oz mascarpone ¹
- 5 oz baby spinach

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- apple cider vinegar (or white wine vinegar)
- sugar

TOOLS

- large pot with a lid
- microplane or grater
- 2 rimmed baking sheets
- parchment paper
- medium nonstick skillet
- colander

ALLERGENS

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

NUTRITION PER SERVING

Calories 750kcal, Fat 41g, Carbs 74g, Protein 25g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Preheat oven to 400°F with racks in the upper and lower thirds. Remove **sage leaves** and discard stems. Finely grate **Parmesan**, if necessary.

In a large bowl, whisk to combine **mustard**, **3 tablespoons oil**, **2 tablespoons vinegar**, and **a pinch of sugar**. Season with **salt** and **pepper**; set dressing aside.



2. Crisp prosciutto

Line 2 rimmed baking sheets with parchment paper. Divide **prosciutto** between trays in a single layer. Transfer to oven and cook until browned and crispy, 11–14 minutes (rotating sheet trays halfway through). Set aside until ready to serve.



3. Fry sage, toast panko

Meanwhile, heat **3 tablespoons oil** in a medium nonstick skillet over medium-high. Once **oil** is shimmering, add **sage leaves**. Cook, flipping as needed, until leaves are crispy, 2–3 minutes. Transfer to a paper towel lined plate.

Add **panko** to skillet with **sage oil** and cook, stirring frequently, until toasted, about 2 minutes. Transfer to a bowl and wipe out skillet.



4. Cook pasta

Add **pasta** to boiling water and cook until al dente, about 8 minutes. Reserve **1 cup pasta water** and drain pasta.

In reserved skillet, combine **½ cup pasta water** and **⅔ cup pumpkin purée**. Bring to a simmer and then reduce heat to medium. Add **1 teaspoon vinegar**, **1½ teaspoons sugar**, and **¼ teaspoon granulated garlic**.



5. Finish pasta

Add **pasta** to **pumpkin mixture** and toss to coat. Add **mascarpone** and **⅔ of the grated Parmesan**, gently tossing until cheese is melted and emulsified with sauce, thinning out with more **pasta water** as needed. Remove from heat and season to taste with **salt** and **pepper**.



6. Serve

Add **spinach** to bowl with **dressing** and toss until evenly coated.

Transfer **pasta** to serving plates and top with **crispy prosciutto**, **panko**, **fried sage**, and **remaining Parmesan**. Serve **spinach salad** alongside. Enjoy!