



## 20-Minute Mac & Cheese Carbonara

with Prosciutto & Arugula Salad



ca. 20min



2 Servings

This 20-minute recipe is both simple to prepare and delicious. Tender elbow 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 (use 1 large clove)
- ¾ oz piece Parmesan <sup>7</sup>
- 2 oz roasted red peppers
- ½ lb elbow macaroni <sup>1</sup>
- 2 oz prosciutto
- 3 oz mascarpone cheese <sup>7</sup>
- 3 oz baby arugula

### What you need

- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)
- olive oil
- all-purpose flour <sup>1</sup>
- ½ cup milk <sup>7</sup>

### Tools

- medium pot
- box grater or microplane
- colander
- medium skillet

### Allergens

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

### Nutrition per serving

Calories 910kcal, Fat 46g, Carbs 91g, Protein 32g



#### 1. Prep ingredients

Fill a medium pot with hot tap water, then season with **1 tablespoon salt**. Cover and bring to a boil. Peel and finely chop **1 teaspoon garlic**. Finely grate **Parmesan**.



#### 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.



#### 2. Make vinaigrette

In a medium bowl, stir to combine **½ teaspoon of the chopped garlic**, **1 teaspoon vinegar**, and **1 tablespoon oil**. Finely chop **roasted red peppers**, then stir into vinaigrette. Season to taste with **salt** and **pepper**.



#### 5. Make mac & cheese

Heat **1 tablespoon oil** in reserved skillet over medium. Add **remaining garlic** and **1 teaspoon flour**, and cook, stirring, until fragrant, about 30 seconds. Add **all of the 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.



#### 3. Cook pasta

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



#### 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!