

Creamy Prosciutto & Tomato Pasta

with Brown Butter Breadcrumbs

🕒 20-30 MINS | 2 SERVINGS

To create an elevated garnish, we're toasting crisp breadcrumbs in brown butter—simply butter that has been heated to a deep golden brown, developing a deliciously toasty, nutty flavor. For added richness, bites of delightfully salty prosciutto top the warm pasta just before serving.



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Crisp & Minerally

Serve a bottle with this symbol for a great pairing.



Ingredients



3 oz
PROSCIUTTO



4 oz
CREMINI
MUSHROOMS



2 Tbsps
BUTTER



2 Tbsps
TOMATO PASTE



1 Tbsp
CAPERS



6 oz
ELICOIDALI OR
MAFALDA PASTA



2 cloves
GARLIC



1/4 cup
PANKO
BREADCRUMBS



2 Tbsps
MASCARPONE
CHEESE



1/4 tsp
CRUSHED RED
PEPPER FLAKES



To find out more about Wellness at Blue Apron visit us at www.blueapron.com/pages/wellness, or for further nutrition information see the Nutrition Facts card.



1 Prepare the ingredients:

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Using a damp paper towel, gently brush off any dirt from the **mushrooms**, then thinly slice.
- Peel and roughly chop **2 cloves of garlic**.
- Remove the plastic lining between the slices of **prosciutto**.

2 Cook the pasta:

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 10 to 12 minutes, or until al dente (still slightly firm to the bite).
- Reserving $\frac{1}{2}$ **cup of the pasta cooking water**, drain thoroughly.



3 Make the brown butter breadcrumbs:

- Meanwhile, in a medium pan, heat the **butter** on medium-high until melted.
- Once melted, cook, stirring constantly, 1 to 2 minutes, or until the foam subsides and the butter is fragrant (it should smell nutty and toasted).
- Add the **breadcrumbs**; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until lightly browned.
- Transfer to a bowl. Taste, then season with salt and pepper if desired.
- Rinse and wipe out the pan.



4 Cook the mushrooms & make the sauce:

- In the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned.
- Add the **chopped garlic, capers, and as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until combined.
- Add the **tomato paste**. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined.
- Add $\frac{1}{2}$ **cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the sauce is slightly thickened. Turn off the heat.



5 Finish the pasta & serve your dish:

- To the pan of **sauce**, add the **cooked pasta** and **half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Turn off the heat. Stir in the **mascarpone** until combined.
- Serve the **finished pasta** topped with the **prosciutto** (tearing into bite-sized pieces before adding) and **brown butter breadcrumbs**. Enjoy!



NUTRITION PER SERVING (AS PREPARED)* Calories: 710, Total Carbohydrates: 82g, Dietary Fiber: 5g, Added Sugar: 0g, Total Fat: 32g, Saturated Fat: 16g, Protein: 28g, Sodium: 1390mg.

CONTAINS: See Ingredient Packaging for Allergen(s).

*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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