

Creamy Prosciutto & Tomato Pasta

with Brown Butter Breadcrumbs

4 SERVINGS

⌚ 25-35 MINS



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Ingredients

 6 oz Prosciutto

 1 bunch Kale

 ¼ cup Panko Breadcrumbs

 1 Tbsp Capers

 ¾ lb Cavatappi Pasta

 2 cloves Garlic

 2 Tbsps Tomato Paste

 ¼ tsp Crushed Red Pepper Flakes

 ½ lb Mushrooms

 2 Tbsps Butter

 ¼ cup Mascarpone Cheese



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

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.
- Wash and dry the fresh produce.
- Thinly slice the **mushrooms**.
- Separate the **kale** leaves from the stems; discard the stems, then roughly chop the leaves.
- 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, 7 to 9 minutes, or until al dente (still slightly firm to the bite).
- Reserving **1 cup of the pasta cooking water**, drain thoroughly.



3 Make the brown butter breadcrumbs

- Meanwhile, in a large 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.
- Wipe out the pan.



4 Cook the vegetables & 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 kale, 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 occasionally, 2 to 3 minutes, or until the kale is slightly wilted.
- Add the **tomato paste**. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Add **$\frac{1}{2}$ cup of water** (carefully, as the liquid may splatter). Cook, stirring frequently, 3 to 4 minutes, or until the kale is wilted and the sauce is slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.



5 Finish the pasta & serve your dish

- To the pan of **cooked vegetables and 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. Taste, then season with salt and pepper if desired.
- 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: 640, Total Carbohydrates: 80g, Dietary Fiber: 6g, Added Sugars: 0g, Total Fat: 25g, Saturated Fat: 13g, Protein: 28g, Sodium: 1190mg.

**For information about our wellness labels visit us at blueapron.com/wellness. To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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