

Fresh Fettuccine & Prosciutto

with Kale & Tomato Sauce

TIME: 25-35 minutes

SERVINGS: 2

We're quickly browning prosciutto (or cured ham) for two reasons here: to achieve irresistibly crispy texture and to create a flavorful base for our tomato sauce, cooked in the same pan.



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Ingredients



3 1/2 oz
PROSCIUTTO



10 oz
FRESH
FETTUCCINE
PASTA



1 14-oz can
WHOLE PEELED
TOMATOES



2 cloves
GARLIC



1 bunch
KALE

KNICK KNACKS:



2 Tbsps
BUTTER



2 Tbsps
MASCARPONE
CHEESE



1
SHALLOT



3/4 oz
GRANA PADANO
CHEESE



1/4 tsp
CRUSHED RED
PEPPER FLAKES



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1 Prepare the ingredients:

- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Remove and discard the paper linings from the prosciutto. Stack the prosciutto slices; thinly slice crosswise.
- ☐ Peel and roughly chop the garlic.
- ☐ Peel and thinly slice the shallot.
- ☐ Wash and dry the kale. Remove and discard the stems; roughly chop the leaves.
- ☐ Place the tomatoes in a bowl; gently break apart with your hands.
- ☐ Grate the Grana Padano cheese on the small side of a box grater.



2 Brown the prosciutto:

- ☐ In a large pan, heat a drizzle of olive oil on medium-high until hot. Add the **prosciutto** and cook, stirring frequently and breaking apart any clumps, 1 to 2 minutes, or until darkened and fragrant.
- ☐ Leaving any browned bits (or fond) in the pan, transfer to a paper towel-lined plate.

3 Make the sauce:

- ☐ Add the **garlic** and **shallot** to the pan of reserved fond. (If the pan seems dry, add a drizzle of olive oil.) Cook on medium-high, stirring frequently, 1 to 2 minutes, or until softened and fragrant.
- ☐ Add the **kale** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring occasionally, 1 to 2 minutes, or until the kale is slightly wilted.
- ☐ Add the **tomatoes** and **½ cup of water**. Cook, stirring occasionally, 5 to 7 minutes, or until the kale has wilted and the sauce has thickened.



4 Cook the pasta:

- ☐ While the sauce cooks, using your hands, carefully separate the strands of the **pasta**. Add to the pot of boiling water and cook 2 to 3 minutes, or until al dente (still slightly firm to the bite).
- ☐ Reserving **½ cup of the pasta cooking water**, drain thoroughly.

5 Finish the pasta & plate your dish:

- ☐ Add the **cooked pasta**, **butter**, **browned prosciutto**, and **half the reserved pasta cooking water** to the pan of sauce. Cook, stirring vigorously, 1 to 2 minutes, or until the pasta is thoroughly coated and the butter has melted. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.)
- ☐ Turn off the heat and stir in the **mascarpone cheese**; season with pepper to taste.
- ☐ Divide the finished pasta between 2 dishes. Garnish with the **Grana Padano cheese**. Enjoy!

