

# Prosciutto Pasta

with Mushrooms &  
Brown Butter Breadcrumbs

2 SERVINGS | 20-30 MINS



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## Ingredients

 3 oz Prosciutto

 2 cloves Garlic

 2 Tbsps Tomato Paste

 1 Tbsp Capers

 6 oz Elicoidali Pasta 

 ¼ cup Panko Breadcrumbs

 2 Tbsps Mascarpone Cheese

 ¼ tsp Crushed Red Pepper Flakes

 6 oz Banza Chickpea Rotini Pasta 

 4 oz Mushrooms

 1 oz Butter

\*Ingredients may be replaced and quantities may vary.

## 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). Turn off the heat.
- Reserving  $\frac{1}{2}$  cup of the **pasta cooking water**, drain thoroughly.



### ↻ CUSTOMIZED STEP 2 *If you chose Banza Pasta*

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 4 to 6 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving  $\frac{1}{2}$  cup of the **pasta cooking water**, drain thoroughly and rinse under cold water to prevent sticking.

## 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.
- 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 frequently, 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. 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!



### ↻ CUSTOMIZED STEP 5 *If you chose Banza Pasta*

- Finish the pasta and serve your dish as directed, but stir the pasta gently.

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Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)

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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