

Prosciutto Pesto Pasta & Spicy Ricotta

with Tomatoes & Spinach

4 SERVINGS | 20-30 MINS

 **Blue Apron**
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 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

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

Ingredients

Customized ingredients

 6 oz Prosciutto 

SWAPPED FOR:

 18 oz Chopped Chicken Breast 

 ½ cup Part-Skim Ricotta Cheese

 1 ½ tps Calabrian Chile Paste

 ¾ lb Bucatini Pasta

 5 oz Baby Spinach

 2 Tbsps Mascarpone Cheese

 2 cloves Garlic

 ½ lb Grape Tomatoes

 ⅓ cup Basil Pesto

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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the spicy ricotta

- Fill a large pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Stack the **prosciutto** (removing the plastic lining between the slices), then roughly chop.
- Peel and roughly chop **2 cloves of garlic**.
- In a bowl, combine the **ricotta**, a drizzle of **olive oil**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper.



↶ CUSTOMIZED STEP 1 If you chose Chicken

- Prepare the ingredients and make the spicy ricotta as directed, but skip the prosciutto prep.

2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 6 to 8 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 return to the pot.



5 Crisp the prosciutto

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped prosciutto**. Cook, stirring frequently and breaking apart any clumps, 4 to 5 minutes, or until crispy.
- Leaving any browned bits (or fond) in the pan, transfer to a paper towel-lined plate.



↶ CUSTOMIZED STEP 3 If you chose Chicken

- Meanwhile, pat the **chicken** dry with paper towels; season with salt and pepper.
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned chicken in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Continue to cook, stirring occasionally, 3 to 4 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate.

4 Cook the tomatoes

- Heat the pan of reserved fond on medium-high until hot (if the pan seems dry, add a drizzle of olive oil).
- Add the **tomatoes** in an even layer. Cook, without stirring, 2 to 3 minutes, or until browned. Season with salt and pepper. Continue to cook, stirring occasionally, 1 to 2 minutes, or until softened.



- Add the **chopped garlic**. Cook, stirring frequently and pressing on the tomatoes with the back of a spoon, 1 to 2 minutes, or until the tomatoes are slightly broken down. Turn off the heat.

5 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked tomatoes, spinach, and half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until thoroughly combined and the spinach is wilted.
- Turn off the heat; stir in the **pesto and mascarpone** until the pasta is coated (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** topped with the **crisped prosciutto and spicy ricotta**. Enjoy!



↶ CUSTOMIZED STEP 5 If you chose Chicken

- Finish the pasta and serve your dish as directed, topping with the **cooked chicken** (instead of prosciutto).

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: 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.

Blue Apron, LLC, New York, NY 10005

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