

# Creamy Prosciutto & Tomato Pasta

with Brown Butter Breadcrumbs

4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**  
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## Ingredients\*



6 oz Prosciutto



3/4 lb Cavatappi Pasta



1/4 cup Panko Breadcrumbs



6 oz Kale



2 cloves Garlic



1/2 lb Mushrooms



1 Tbsp Capers



1 oz Salted Butter



1/4 cup Mascarpone Cheese



2 Tbsps Tomato Paste



1/4 tsp Crushed Red Pepper Flakes



Serve with Blue Apron wine that has this symbol  
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\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 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). Turn off the heat.
- 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 a drizzle 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!

