

Creamy Prosciutto & Tomato Pasta

with Brown Butter Breadcrumbs


2 OR 4 SERVINGS

⌚ 20-30 MINS


 **Blue Apron**
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Ingredients


 3 oz Prosciutto or 6 oz for 4 servings


 1/4 cup Panko Breadcrumbs or 1 1/4 cups for 4 servings


 1 Tbsp Capers or 2 Tbsps for 4 servings

 1/4 tsp Crushed Red Pepper Flakes


 6 oz Elicoidali Pasta or 3/4 lb for 4 servings

 4 oz Mushrooms or 1/2 lb for 4 servings

 2 Tbsps Mascarpone Cheese or 1/4 cup for 4 servings

 2 Tbsps Tomato Paste or 1/4 cup for 4 servings

 2 cloves Garlic

 1 oz Salted Butter or 2 oz for 4 servings



Serve with Blue Apron wine that has this symbol
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COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Fill a medium pot or a large pot if you're cooking 4 servings $\frac{3}{4}$ 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 or 1 cup of the pasta cooking water if you're cooking 4 servings, drain thoroughly.



3 Make the brown butter breadcrumbs

- Meanwhile, in a large, high-sided pan (or pot), 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 or 1 cup of water if you're cooking 4 servings (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!

