

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 ¾ lb for 4 servings



4 oz Mushrooms or ½ lb for 4 servings



2 Tbsps Mascarpone Cheese or ½ cup for 4 servings



2 Tbsps Tomato Paste or ½ 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 blueapron.com/wine

Cook along on the app

The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.



"Alexa, find Blue Apron recipes."

Prepare the ingredients

- Fill a medium pot or a large pot if you're cooking 4 servings 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**.



- 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 1/2 cup of the pasta cooking water or 1 cup of the pasta cooking water if you're cooking 4 servings, drain thoroughly.

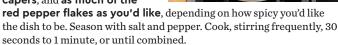


Make the brown butter breadcrumbs

- · 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



- Add the tomato paste. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined.
- Add 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



- 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 bitesized pieces before adding) and brown butter breadcrumbs. Enjoy!

121321, 2PRE08/2PRE24