

Prosciutto Pasta

with Brussels Sprouts & Lemon

2 SERVINGS

⌚ 20-30 MINS




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Ingredients


 3 oz Prosciutto


 1 Lemon

 1 oz Salted Butter


 6 oz Cavatappi Pasta

 2 cloves Garlic

 ¼ cup Grated Romano Cheese

 ½ lb Brussels Sprouts

 2 Tbsps Crème Fraîche

 ¼ tsp Crushed Red Pepper Flakes



Serve with Blue Apron wine that has this symbol
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"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.
- Stack the **prosciutto** (removing the plastic lining between the slices), then thinly slice crosswise.
- Cut off and discard the stem ends of the **brussels sprouts**; quarter lengthwise.
- Peel and roughly chop **2 cloves of garlic**.
- Quarter and deseed the **lemon**.



This recipe was designed for easier cleanup—no extra prep bowls needed!

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 $\frac{1}{2}$ cup of the **pasta cooking water**, drain thoroughly.



3 Crisp the prosciutto

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced prosciutto**. Cook, stirring frequently and breaking apart any clumps, 2 to 3 minutes, or until crispy.
- Leaving any browned bits (or fond) in the pan, transfer to a paper towel-lined plate.



4 Cook the brussels sprouts

- In the pan of reserved fond, heat **3 tablespoons of olive oil** on medium-high until hot.
- Add the **quartered brussels sprouts** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **chopped garlic** 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, 1 to 2 minutes, or until the brussels sprouts are softened.
- Turn off the heat.



5 Finish the pasta & serve your dish

- To the pan of **cooked brussels sprouts**, add the **cooked pasta**, **butter**, the **juice of 2 lemon wedges**, and **half the reserved pasta cooking water**; season with salt and pepper. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until combined and 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 **crème fraîche** until combined. Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** topped with the **crispy prosciutto** and **cheese**. Serve the **remaining lemon wedges** on the side. Enjoy!



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.

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