



Cheesy Creamy Prosciutto Penne with Roasted Cauliflower

Family Friendly

Quick

25 Minutes



Diced Prosciutto



Penne



Cauliflower, florets



Cream



Garlic Puree



Mozzarella Cheese,
shredded



Onion, chopped



Green Peas



Chives

HELLO CHIVES

Add a delicate onion flavour to your sauce with this bright green herb!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, colander, measuring spoons, slotted spoon, small bowl, measuring cups, large pot, large non-stick pan

Ingredients

| | 2 Person | 4 Person |
|-----------------------------|----------|----------|
| Diced Prosciutto | 125 g | 250 g |
| Penne | 170 g | 340 g |
| Cauliflower, florets | 285 g | 570 g |
| Cream | 113 ml | 237 ml |
| Garlic Puree | 1 tbsp | 2 tbsp |
| Mozzarella Cheese, shredded | ¾ cup | 1 ½ cups |
| Onion, chopped | 56 g | 113 g |
| Green Peas | 56 g | 113 g |
| Chives | 7 g | 14 g |
| Unsalted Butter* | 2 tbsp | 4 tbsp |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Prep and roast cauliflower

Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. While **water** comes to a boil, cut **cauliflower** into bite-sized pieces. Add **cauliflower** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to combine. Roast in the **middle** of the oven until tender, 14-16 min.



Cook penne

While **prosciutto** cooks, add **penne** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 8-10 min. Reserve **½ cup pasta water** (dbl for 4 ppl), then drain **penne** and return to same pot, off heat. Add **2 tbsp butter** (dbl for 4 ppl), then toss to coat. Set aside.



Finish prep

While **cauliflower** roasts, thinly slice **chives**.



Finish sauce

Return the same pan (from step 3) to medium-high. When hot, add **onions**, **peas** and **garlic puree**. Cook, stirring occasionally, until **onions** soften, 2-3 min. Add **cream** and **reserved pasta water**. Cook, stirring occasionally, until **sauce** thickens slightly, 3-4 min. Season with **pepper**.



Cook prosciutto

Heat a large non-stick pan over medium-high heat. When hot, add **prosciutto**. Cook, stirring often, until crispy, 5-6 min.** Remove the pan from the heat. Using a slotted spoon, transfer **prosciutto** to a small bowl. Set aside. Reserve **1 tbsp fat** (dbl for 4 ppl) in the pan, then discard remaining.



Finish and serve

Add **sauce**, **mozzarella**, **roasted cauliflower** and **half the prosciutto** to the large pot with **penne**. Season with **salt** and **pepper**, then toss to combine. Divide **penne** between plates. Sprinkle **remaining prosciutto** over top.

Dinner Solved!