



PESTO FETTUCCINE & CRISPY PROSCIUTTO

with Fresh Fettuccine, Lemony Ricotta & Ciabatta Toasts

15-MINUTE MEALS

Tasty three-step recipes with minimal prep and cleanup that come together in a flash—save time while eating well!



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CALORIES: 790

BUST OUT 2 PERSON | 4 PERSON

- Large pan
- Paper towels
- Small bowl

- Kosher Salt
 - Black Pepper
 - Butter
- Contains: Milk

- Cooking Oil
- Olive Oil

MORE IS MORE

If you upgraded your meal to double your protein or veggies, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

For HelloCustom nutritional information, please refer to HelloFresh.com.

1 PREP & COOK PROSCIUTTO



2 oz | 4 oz
Prosciutto



1 | 2
Lemon

- **Wash and dry produce.**
- Separate **prosciutto** from sheets and halve crosswise. Heat a **drizzle of oil** in a large pan over medium-high heat. **(For 4 servings, use a large pot instead of a pan.)** Add prosciutto in a single layer. Cook until browned and crisped, 2-3 minutes per side, working in batches if needed. **TIP: Press down on prosciutto with a spatula for even crisping. If prosciutto starts to brown too quickly, lower heat.**
- Turn off heat; transfer prosciutto to a paper-towel-lined plate **(reserve pan for next step)**. When cool enough to handle, roughly chop.
- While prosciutto cooks, quarter **lemon**. **TIP: For extra-lemony flavor, zest lemon before quartering.**



2 MIX RICOTTA & COOK PASTA



4 oz | 8 oz
Ricotta Cheese
Contains: Milk



7 oz | 14 oz
Fresh Fettuccine
Contains: Eggs, Wheat

- In a small bowl, combine **ricotta, juice from two lemon wedges (four wedges for 4 servings), a drizzle of olive oil, salt, and pepper**. **TIP: For extra-lemony flavor, add half the lemon zest.**
- Bring **2 cups water (3½ cups for 4)** to a boil in pan used for prosciutto **(no need to wipe out pan first!)**. Once water is boiling, gently separate **fettuccine** using your hands, then add to pan. Cook, stirring constantly, until al dente, 5-7 minutes.



3 FINISH & SERVE



1 | 2
Ciabatta
Contains: Soy, Wheat



4 TBSP | 8 TBSP
Pesto
Contains: Milk

- Halve and toast **ciabatta**. Spread **1 TBSP butter (2 TBSP for 4 servings)** over cut sides of ciabatta. Halve each piece diagonally into quarters.
- Once fettuccine is done, remove pan from heat. Add **pesto** and **half the prosciutto** to pan; toss to combine. Taste and season with **salt and pepper** if desired.
- Divide **pasta** between plates. Top with a **dollop of lemony ricotta**, remaining prosciutto, and a **squeeze of lemon juice**. Serve with **ciabatta toasts** and any **remaining lemon wedges** on the side. **TIP: For extra-lemony flavor, sprinkle remaining lemon zest over the top.**

