



CRISPY PROSCIUTTO PASTA

45 MINUTES

MAKES 1 SERVING

A simple and elegant meal.

INSTRUCTIONS

Cooking Prosciutto:

In a hot pan, add oil and prosciutto. Crisp up prosciutto and add in shallots and garlic, reduce heat by half.

Once shallots and garlic have slightly softened, add white wine and allow to cook out for 1 minute.

Add chicken stock and peas, turn up heat to high, allowing peas to cook thoroughly.

Add cooked al dente pasta to the pan and toss/stir over heat for 1-2 minutes.

Remove from heat, fold in arugula and add lemon juice. Season to taste with salt and pepper.

Pasta:

Add 1 tablespoon of sea salt to 3 litres of water.

Bring to a rolling boil, add pasta and cook until al dente. Strain and add to pan.

INGREDIENTS

12 oz of Penne Pasta

2 oz of Diced Prosciutto

2 oz of Grapeseed Oil or Other Vegetable Oil

2 tbsp of Garlic

¼ Cup of White Wine

¼ Cup of Chicken Stock

1 Cup of GoodLeaf Pea Shoots

2 Cups of GoodLeaf Baby Arugula

1 tbsp of Sea Salt

1 tbsp of Lemon Juice



Vertically Farmed. Straight-up Good.™