

# SHEPHERD'S STYLE SWEET POTATO PAPPARDELLE WITH CRISPY PROSCIUTTO AND FRESH BASIL



**COOK TIME:** 15 minutes

**SERVINGS:** 4-6

## INGREDIENTS:

- 1 lb. Pappardelle's Sweet Potato Pappardelle
- ½ cup ricotta
- 1 tsp. lemon zest, freshly grated
- 1 tsp. orange zest, freshly grated
- ¼ cup freshly grated Parmesan cheese (plus additional for garnish)
- 4 oz. prosciutto, thinly sliced into 1" long strips
- 3 tbsp. fresh basil, thinly sliced
- 2 tbsp. fresh parsley, roughly chopped
- ¼ cup toasted walnuts, roughly chopped
- Salt & pepper, to taste

## INSTRUCTIONS:

1. Cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente, about 10 mins. Drain over a bowl to reserve the cooking liquid and let sit.
2. Meanwhile, in a medium sized sauté pan, cook the prosciutto over medium heat until crisp, about 5 mins.
3. In a large mixing bowl, add ricotta, lemon zest, orange zest, Parmesan cheese, basil, parsley, and season with salt & pepper to taste. Using a ladle, add a ¼ cup of the reserved pasta cooking liquid to the ricotta mixture and stir to combine until the desired consistency is reached.
4. Toss the cooked pasta with the ricotta mixture until fully coated. Garnish with crispy prosciutto, walnuts, and freshly grated Parmesan cheese. Serve and enjoy!