

Creamy Baked Prosciutto Pappardelle Pasta

Creamy Baked Prosciutto Pappardelle Pasta

Happy December!!! It's the most wonderful time of the year and it can also be the most stressful time of the year.

Try this Creamy Baked Prosciutto Pappardelle Pasta recipe for a stress free meal, everyone will love. Pappardelle pasta, bacon and prosciutto in a creamy, cheesy sauce baked to a golden brown sure to impress family and friends.

I like simple recipes that come together quickly, don't use many ingredients, and if you can put it in the oven for a hands free dinner, that's what dreams are made of.

Things to know about this Creamy Baked Prosciutto Pappardelle Pasta recipe

Yes you can customize this Baked prosciutto Pappardella, recipe to fit your lifestyle and taste. Pappardelle, a wide flat noodle can be a show stopper, you can use any shape pasta you like. You can also use pancetta instead of the bacon or you can leave it out. The same is true for the prosciutto, if you don't like prosciutto, substitute ham for it.

I bake this Prosciutto Pappardelle recipe in a casserole dish that goes from oven to table in my toaster oven/ fryer. I

said it before and I'll say it again my toaster oven/fryer is the most used appliance in my kitchen and for good reason it's quick, easy to use and it fries with no oil!!!!

If you make this delicious recipe please leave me a comment here and don't forget to tag me on Instagram. I love hearing from you, it's my favorite part!!!

Happy December my dear friends. I hope the spirit of the season fill your homes with gratitude and generosity.

Ingredients

- 1 lb. pappardelle
- 1/2 stick butter
- 4 slices bacon diced
- 1/2 cup prosciutto cut into strips
- 3 tablespoons flour
- 2 cups low fat milk
- 1 cup reserved pasta water
- 1 cup grated parmesan cheese
- 1 cup shredded mozzarella
- 2 cups chopped spinach
- 1/2 chopped onion
- 2 Tablespoons chopped garlic
- pinch of nutmeg
- Salt and pepper to taste

Instructions

1. Cook the Pappardelle according to package directions reserving 1 cup of the pasta water before draining
2. In a heavy saucepan cook the bacon in 2 tablespoons of butter until crispy
3. Add the onion and garlic saute until tender and just beginning to brown

4. Sprinkle the flour over the bacon mixture stirring to coat everything in the saute pan cook for 2 minutes
5. Slowly in the milk while stirring then add the reserved pasta water. Cook until sauce thickens about 10 minutes
6. Add the nutmeg, spinach and parmesan cheese cook 5 minutes longer
7. Pour Pappardelle into buttered casserole dish
8. Top with the shredded mozzarella
9. Place the dish under the broiler until the top is golden brown about 15 minutes
10. Serve at Once