

Tagliatelle with Prosciutto and Orange

Source: Bon Appétit

Two seemingly disparate ingredients pair perfectly in this brightly flavored and creamy sauce.

Ingredients

- 12 ounces egg tagliatelle or fettuccine (preferably fresh)
- 2 tablespoons ($\frac{1}{4}$ stick) unsalted butter
- 2 ounces thinly sliced prosciutto, torn into 1" pieces
- Zest and juice of 1 orange
- $\frac{1}{2}$ cup heavy whipping cream
- Freshly ground black pepper
- $\frac{1}{4}$ cup finely grated Parmesan

Method

Bring a large pot of water to a boil. Season with salt; add pasta and cook, stirring occasionally, until 1 minute before al dente, about 2 minutes for fresh pasta, longer for dried. Drain, reserving $\frac{1}{4}$ cup pasta water.

Meanwhile, melt butter in a large heavy nonstick skillet over medium-high heat. Add prosciutto; sauté until browned, about 3 minutes.

Add reserved pasta water, orange juice, half of zest, and cream; bring to a boil. Add pasta; cook, stirring, until sauce coats pasta and pasta is al dente, about 1 minute. Season with salt and pepper. Stir in cheese and divide among warm bowls.