

Fresh Fig and Prosciutto Pasta Sauce

Savannah · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

4

Description

A yummy recipe to impress in a hurry If you plan to eat it all yourself cut down on the figs or youll pay later Spoon sauce over warm plates of linguine or the like and top each the prosciutto and figs The brie and pear alternative is great for the fall

Ingredients

- - 2 tablespoons butter - 2 tablespoons all-purpose flour - ½ teaspoon salt - 1 cup milk - 6 thin slices prosciutto
- cut into thin strips - 6 fresh figs
- stemmed and quartered - 1 tablespoon lemon zest - ¼ teaspoon lemon pepper seasoning
- or to taste

Instructions

1. Heat butter in a saucepan over low heat; gradually stir flour into melted butter until smooth and bubbly
2. 2 to 4 minutes. Add salt; stir to combine. Remove from heat; gradually stir in milk until smooth. Return white sauce to stovetop; bring to a boil. Reduce heat and simmer over low heat. Cook and stir prosciutto and figs in a non-stick pan over medium heat until warm
3. about 5 minutes. Stir lemon zest and lemon pepper seasoning into the white sauce. Serve figs and prosciutto atop sauce. Cook's Note: Brie and Pear Alternative: Use 3 Bosc pears
4. cored and thinly sliced instead of figs. Omit lemon zest and lemon pepper.nAs a final touch
5. top pasta with slices of brie cheese and fresh ground pepper.