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EveryPlate



WHAT WE SEND (2 servings) 4 servings)

₩ Keep refrigerated



Garlic (2 Cloves | 4 Cloves)



Roma Tomato* (1 | 2)



(1 2)

Contains' Wheat



Chicken Sausage Mix* (1 | 2)

PREP IN 5 MIN



Blackening Spice (1 | 2)



Chicken Stock Concentrate (1 | 2)



READY IN 30 MIN

Cream Cheese* (1 2) Contains: Milk



WHAT YOU'LL NEED

Kosher Salt

Butter

Cooking Oil (2 tsp | 4 tsp)

(1 TBSP | 2 TBSP) Contains: Milk

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How do you know if your pasta water is salty enough? Taste it! (We're serious.) Because your cooking water is the only chance you have to season the pasta itself, it's super-important to treat it like you would any other ingredient. The water should taste about as salty as the ocean!



Bring a medium pot of salted water to a boil. Wash and dry produce. Peel and thinly slice garlic. Dice tomato.



Once water is boiling, add **pasta** to pot. Cook, stirring occasionally, until al dente, 9–11 minutes. Reserve **1 cup pasta cooking water**, then drain.



While pasta cooks, heat a **large drizzle of oil** in a large pan over medium-high heat. Add **sausage** and cook, breaking up meat into pieces, until browned and cooked through, 4–6 minutes. Add **garlic** and **Blackening Spice**; cook, stirring, until fragrant, 30 seconds.



Add tomato, stock concentrate, and ½ cup reserved pasta cooking water (¾ cup for 4 servings) to pan with sausage. Cook until sauce has slightly reduced, 2–3 minutes. Reduce heat to medium, then stir in cream cheese and 1 TBSP butter (2 TBSP for 4) until melted. Turn off heat.



Add drained pasta to pan with sauce; toss until thoroughly coated and combined. (If sauce seems too thick, add more reserved pasta cooking water a splash at a time until everything is coated in a creamy sauce.) Divide pasta between bowls and sprinkle with Monterey Jack.