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ASPARAGUS & TOMATO LINGUINE

with Lemony Tuscan Herb Cream Sauce & Parmesan

WHAT WE SEND

* Keep refrigerated

(2 servings | 4 servings)

CALORIES **580**

PREP IN **10 MIN**

READY IN **35 MIN**

* Times may vary based on CustomPlate choices.



Asparagus*
(1 | 2)



Garlic
(3 Cloves | 6 Cloves)



Tomatoes*
(2 | 4)



Lemon*
(1 | 2)



Linguine Pasta
(1 | 2)
Contains: Wheat



Tuscan Heat Spice
(1 | 1)



Cream Cheese*
(1 | 2)
Contains: Milk



Shredded Parmesan*
(1 | 2)
Contains: Milk



If you chose to modify your meal, follow the **CustomPlate** instructions on the flip side of this card.



Shrimp*
(10 oz | 20 oz)
Contains: Shellfish
Cooking Oil*
Calories: 720



Chicken Breast Strips*
(10 oz | 20 oz)
Cooking Oil*
Calories: 770

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Cooking Oil
(1 tsp | 2 tsp)

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

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**CHEF'S
TIP**

You may notice that we almost always ask you to reserve a bit of pasta cooking water. Wondering what makes this cloudy water so darn special? It's salty and starchy, and those magical starches help make your sauce silky smooth. Basically, it makes good pasta great, and we'll never leave you with a bowl full of just *good*.

1.



Bring a large pot of **salted water** to a boil. **Wash and dry produce.** Trim and discard bottom 1 inch from **asparagus**; cut crosswise into 1-inch pieces. Peel and thinly slice **garlic**. Finely chop **tomatoes**. Zest and quarter **lemon**.

2.



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, rinse **shrimp** under cold water. Pat shrimp or **chicken** dry with paper towels; season with **salt** and **pepper**. Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add shrimp or chicken; cook, stirring occasionally, until cooked through, 3–4 minutes for shrimp or 4–6 minutes for chicken. Turn off heat; transfer to a plate. Wipe out pan.

3.



Meanwhile, heat a **drizzle of oil** in a large pan over medium-high heat. Add **asparagus** and season with **salt** and **pepper**. Cook, stirring, until browned and tender, 4–6 minutes. Transfer to a plate. Remove pan from heat and let cool slightly.



Use pan used for shrimp or chicken here.

4.



Once pan has cooled slightly, add **2 TBSP butter** (**4 TBSP for 4 servings**) and **garlic**; return to medium-high heat. Cook, stirring, until butter has melted and garlic is fragrant, 30 seconds. Add **tomatoes**, **half the Tuscan Heat Spice** (**all for 4**), **salt**, and **pepper**. Cook, stirring, until slightly softened, 2–3 minutes.

5.



Whisk **cream cheese**, half the **Parmesan** (**save the rest for serving**), and **¼ cup reserved pasta cooking water** (**½ cup for 4 servings**) into pan with **tomato mixture** until cheese melts. Bring to a simmer, then stir in **drained pasta**, **asparagus**, **lemon zest**, and a **squeeze of lemon juice**. (**If necessary, add more pasta cooking water a splash at a time until everything is coated in a creamy sauce.**) Season with **salt** and **pepper**.

6.



Divide **pasta** between bowls and top with **remaining Parmesan**. Serve with **remaining lemon wedges** on the side.



Serve **shrimp** or **chicken** atop **pasta**.

Shrimp are fully cooked when internal temperature reaches 145°. Chicken is fully cooked when internal temperature reaches 165°.