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CHICKEN SAUSAGE & ROASTED TOMATO LINGUINE

with Parmesan & Chili Flakes

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Chicken Sausage Mix *
(1 | 2)



Linguine Pasta
(1 | 2)
Contains: Wheat



Tomato Paste
(1 | 2)



Cream Cheese *
(1 | 2)
Contains: Milk



Shredded Parmesan *
(1 | 2)
Contains: Milk



Garlic
(2 Cloves | 4 Cloves)



Roma Tomato *
(1 | 2)



Yellow Onion
(1 | 1)



Chili Flakes
(1 | 1)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Vegetable Oil
(1 tsp | 2 tsp)

Olive Oil
(2 tsp | 4 tsp)

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

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CHEF'S TIP

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!

1.



Adjust rack to top position and preheat oven to 450 degrees. Bring a medium pot of **salted water** to a boil. **Wash and dry produce.** Cut **tomato** into ½-inch-thick wedges; toss on a baking sheet with a **drizzle of olive oil**, **salt**, and **pepper**. Roast on top rack until tender, 15–20 minutes. Meanwhile, halve, peel, and dice **half the onion** (**whole onion for 4 servings**). Peel and finely chop **garlic**.

2.



Heat a **drizzle of oil** in a large, preferably ovenproof, pan over high heat. Add **diced onion** and season with **salt** and **pepper**. Cook, stirring, until slightly softened, 3–4 minutes. Add another **drizzle of olive oil** and **sausage**. Cook, breaking up meat into pieces, until browned and cooked through, 4–6 minutes. Add **garlic**; cook, stirring, until fragrant, 30 seconds. Stir in **tomato paste** until everything is fully coated.

3.



Once water is boiling, add **pasta** to pot. Cook until al dente, 9–11 minutes. Reserve ½ cup **pasta cooking water**, then drain.

4.



While pasta cooks, slowly stir **1 cup plain water** (**1 ½ cups for 4 servings**) into pan with **sausage mixture** until thoroughly combined. Reduce heat to medium; simmer, stirring, until sauce has thickened, 3–5 minutes. Season with **salt** and **pepper**. Stir in **cream cheese**, **half the Parmesan** (**save the rest for serving**), and **1 TBSP butter** (**2 TBSP for 4**) until melted and combined.

5.



Add **drained pasta** and **roasted tomato wedges** to pan with **sauce**; toss to coat. If needed, add splashes of **reserved pasta cooking water** until everything is coated in a creamy sauce. Taste and season with **salt** and **chili flakes** to taste.

6.



Divide **pasta** between plates and top with **remaining Parmesan** and **chili flakes** if desired.