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CACIO E PEPE

with Linguine & a Crispy Mushroom Topping

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated

- | | | | |
|--|---|---|--|
| 
Button Mushrooms*
(1 2) | 
Parsley*
(1 2) | 
Black Peppercorns
(1 2) | 
Garlic Powder
(1 2) |
| 
Panko Breadcrumbs
(1 2)
<small>Contains: Wheat</small> | 
Cream Cheese*
(3 6)
<small>Contains: Milk</small> | 
Linguine Pasta
(1 2)
<small>Contains: Wheat</small> | 
Shredded Parmesan*
(1 2)
<small>Contains: Milk</small> |

PREP IN **5 MIN** READY IN **20 MIN**



If you chose to add a protein when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.



Shrimp 🍤
(1 | 2)
Contains: Shellfish

Black Pepper 🌶️
Cooking Oil 🍷

WHAT YOU'LL NEED

Kosher Salt	Butter (3 TBSP 6 TBSP) <small>Contains: Butter</small>	Cooking Oil (2 tsp 4 tsp)
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\$20



In step 4, we ask you to reserve all of the pasta cooking water instead of draining. Wondering what makes this cloudy water so darn special? It's salty and starchy, and those magical starches help emulsify your sauce (aka turn it silky smooth). Basically, it makes good pasta great, and we'll never leave you with a bowl full of just *good*.

1.



Wash and dry produce. Trim and quarter **mushrooms**. Pick **parsley leaves** from stems; roughly chop leaves. Place **peppercorns** in a zip-close bag and crush with a heavy-bottomed pan or rolling pin.

↔ Rinse **shrimp** under cold water, then pat dry with paper towels. Season all over with **salt** and **pepper**. Heat a **large drizzle of oil** in a large pan over medium-high heat. Once pan is hot, add shrimp and cook, stirring occasionally, until opaque and cooked through, 3–4 minutes. Transfer to a plate and cover to keep warm.

2.



Heat a **large drizzle of oil** and **1 TBSP butter** (**2 TBSP for 4 servings**) in a large pan over medium-high heat. Add **mushrooms** and **¼ tsp garlic powder** (**½ tsp for 4; you'll use more later**); season generously with **salt**. Cook, stirring, until mushrooms are golden brown, 3–4 minutes. Using a slotted spoon, transfer to a medium bowl. Cover to keep warm.

↔ Use pan used for shrimp here.

3.



Melt **1 TBSP butter** (**2 TBSP for 4 servings**) in pan used for mushrooms over medium heat. Add **panko** and cook, stirring, until golden brown and butter has absorbed, 30–60 seconds. Turn off heat; transfer to bowl with **mushrooms** along with **1 TBSP chopped parsley** (**2 TBSP for 4**). Toss to combine; cover to keep warm. Wipe out pan.

4.



Heat **3 cups water**, **½ tsp garlic powder**, and a **big pinch of salt** (**for 4 servings, use 5 cups water and 1 tsp garlic powder**) in same pan over medium-high heat. Stir in **pasta**. Bring to a boil, then cover and reduce to a simmer. Cook, stirring occasionally and adding splashes of water as needed, until al dente, 9–11 minutes. Do not drain. (**You'll use the pasta water to make the sauce in the next step!**)

5.



Stir **cream cheese**, **1 TBSP butter** (**2 TBSP for 4 servings**), and as many **crushed peppercorns** as desired (**we used 1 tsp; 2 tsp for 4**) into pan with **pasta**. Increase heat to medium and toss (**tongs are the best tool for this job!**) until thoroughly combined, 1–2 minutes. Sprinkle with **half the Parmesan** and a **pinch of salt**. If needed, stir in more splashes of water until pasta is coated in a creamy sauce. Turn off heat.

↔ Stir **cooked shrimp** into **pasta**.

Shrimp are fully cooked when internal temperature reaches 145 degrees.

6.



Divide **pasta** between bowls. Top with **mushroom topping**, **remaining Parmesan**, and any **remaining crushed peppercorns** to taste.