

PREP IN  
**10 MIN**

READY IN  
**35 MIN**



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## CHICKEN SAUSAGE PENNE WITH PINK SAUCE

plus Zucchini & Melty Mozz

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated



**Chicken  
Sausage Mix \***

(1 | 2)



**Penne Pasta**

(1 | 2)

*Contains Wheat*



**Tomato Paste**

(1 | 2)



**Cream Cheese \***

(1 | 2)

*Contains Milk*



**Shredded  
Mozzarella \***

(1 | 2)

*Contains Milk*



**Garlic**

(3 Cloves | 6 Cloves)



**Zucchini \***

(1 | 2)



**Italian  
Seasoning**

(1 | 2)

### WHAT YOU'LL NEED

**Butter**

(1 TBSP | 2 TBSP)

*Contains Milk*

**Vegetable Oil**

(2 tsp | 4 tsp)

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## CHEF'S TIP

Can't imagine a bowl of pasta without a kick? If you've got some on hand, add a pinch of chili flakes along with the garlic and Italian Seasoning in step 4 for a spicy spin.



Adjust rack to top position and heat broiler to high. Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.** Trim and quarter **zucchini** lengthwise; slice crosswise into ¼-inch-thick pieces. Peel and finely chop **garlic**.



Heat a **drizzle of oil** in a large, preferably ovenproof, pan over high heat. Add **zucchini** and season with **salt** and **pepper**. Cook, stirring, until browned and tender, 4–5 minutes. Turn off heat; remove from pan and set aside.



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



Meanwhile, heat a **drizzle of oil** in pan used for zucchini over medium–high heat. Add **sausage**; cook, breaking up meat into pieces, until browned and cooked through, 4–6 minutes. Add **garlic** and **Italian Seasoning**; cook, stirring, until fragrant, 30 seconds. Stir in **tomato paste** until thoroughly coated.



Slowly stir **1 cup plain water** (1½ cups for 4 servings) into pan with **sausage mixture** until combined. Reduce heat to medium. Simmer, stirring often, until sauce is thickened, 3–5 minutes. Season with **salt** and **pepper**. Stir in **cream cheese** and **1 TBSP butter** (2 TBSP butter for 4) until melted.



Stir in **drained pasta** and **zucchini**. If needed, add a few splashes of **reserved pasta cooking water** until everything is thoroughly coated in sauce. Taste and season with **salt** and **pepper**. (If your pan isn't ovenproof, transfer pasta mixture to a baking dish.) Sprinkle with **mozzarella** and broil until cheese is melted and lightly browned, 2–3 minutes. (Watch carefully to avoid burning. The broiler is a powerful tool!) Let cool slightly, then divide between plates.