



**DOWNLOAD
OUR APP!**
Pick your meals,
schedule
deliveries, and
more.

CAJUN CHICKEN SAUSAGE LINGUINE

with Monterey Jack

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Roma Tomato *

(1 | 2)



Garlic

(2 Cloves | 4 Cloves)



Linguine Pasta

(1 | 2)

Contains: Wheat



**Chicken
Sausage Mix ***

(1 | 2)



**Blackening
Spice**

(1 | 2)



**Chicken Stock
Concentrate**

(1 | 2)



Cream Cheese *

(1 | 2)

Contains: Milk



**Shredded
Monterey Jack ***

(1 | 2)

Contains: Milk

WHAT YOU'LL NEED

Kosher Salt

Vegetable Oil

(2 tsp | 4 tsp)

Butter

(1 TBSP | 2 TBSP)

Contains: Milk

SHARE THE LOVE!

\$20

Give friends \$20 off their first box
and you'll get a \$20 credit when they
cook with us.

EveryPlate.com/referral

CHEF'S TIP

You may notice that we pretty much always ask you to reserve a bit of pasta cooking water before draining. It's a good habit to get into! 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.



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



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



3. 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.



4. Stir in **tomato, stock concentrate**, and **½ cup reserved pasta cooking water** ($\frac{3}{4}$ cup for 4 servings). Cook until sauce is 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.



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