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ZESTY SHRIMP LINGUINE

with Creamy Tomato Sauce

WHAT WE SEND (2 servings | 4 servings)

★ Keep refrigerated



(1 | 2) Contains: Shellfish



Lemon * (1 | 1)



(4 Cloves | 8 Cloves)



Roma Tomatoes* (2 | 4)

PREP IN 5 MIN

READY IN 30 MIN



Linguine Pasta (1 | 2) Contains: Wheat



Cream Cheese* (1 | 2) Contains: Milk



WHAT YOU'LL NEED

Kosher Salt Black Pepper

Sugar (1/4 tsp | 1/2 tsp)

Butter

Olive Oil

(2 TBSP | 4 TBSP) (1 TBSP | 2 TBSP) Contains: Milk

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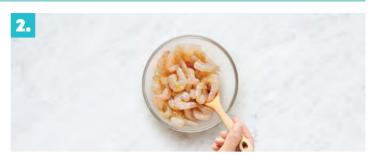
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How do you know if your pasta water is salty enough? Taste it! (We're serious.) Because your cooking water is the only chance you have to season the pasta itself, it's super-important to treat it like you would any othe ingredient. The water should taste about as salty as the ocean!



Bring a large pot of **salted water** to a boil. **Wash and dry produce.** Rinse **shrimp** and pat dry with paper towels. Zest and quarter **lemon**. Peel and finely chop **garlic**. Dice **tomatoes**.



Place shrimp in a medium bowl; toss with half the lemon zest, 1/4 of the garlic, 1/4 tsp sugar (1/2 tsp for 4 servings), and a large drizzle of olive oil. Season with salt and pepper.



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. Meanwhile, heat a **drizzle of olive oil** in a large pan over high heat. Add **shrimp mixture** and cook, flipping once or twice, until opaque and cooked through, 2–3 minutes. Transfer to a plate and set aside.



Melt 2 TBSP butter (4 TBSP for 4 servings) in same pan over medium-high heat. Stir in tomatoes and remaining garlic; season with salt and pepper. Cook, stirring, until fragrant, 1 minute. Add ½ cup plain water (¾ cup for 4) and simmer, breaking up tomatoes, until mixture has thickened, 4–5 minutes.



Stir in **cream cheese** until combined; season with **salt** and **pepper**. Add **drained pasta**, **shrimp mixture**, **Parmesan**, and a **squeeze of lemon juice**. Toss until pasta is coated and cheese melts, 2–3 minutes. If needed, stir in **reserved pasta cooking water** a splash at a time until pasta is coated in a creamy sauce. Taste and season with **salt** and **pepper**.



Divide **pasta** between plates or bowls and sprinkle with **remaining lemon zest**. Serve with **remaining lemon wedges** on the side.

Shrimp is fully cooked when internal temperature reaches 145 degrees.