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## CARAMELIZED ZUCCHINI LINGUINE

with Lemony Parmesan Cream Sauce

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

\* Keep refrigerated



**Zucchini \***  
(2 | 4)



**Shallot**  
(1 | 2)



**Garlic**  
(2 Cloves | 4 Cloves)



**Lemon \***  
(1 | 2)



**Parsley \***  
(1 | 1)



**Linguine Pasta**  
(1 | 2)  
*Contains: Wheat*



**Cream Cheese \***  
(1 | 2)  
*Contains: Milk*



**Veggie Stock Concentrate**  
(1 | 2)



**Italian Seasoning**  
(1 | 1)



**Shredded Parmesan \***  
(1 | 2)  
*Contains: Milk*

PREP IN **10 MIN** READY IN **30 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*

**Cooking Oil** 🍷

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

**Chili Flakes**  
(Optional)  
**Olive Oil**  
(2 TBSP | 4 TBSP)

**Butter**  
(2 TBSP | 2 TBSP)  
*Contains: Milk*

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## CHEF'S TIP

You may notice that we pretty much always ask you to reserve a bit of pasta cooking water before draining your pasta. 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'd never leave you with a bowl full of just *good*.

1.



Bring a large pot of **salted water** to a boil. **Wash and dry produce.** Trim **zucchini**; grate on the largest holes of a box grater. Halve, peel, and thinly slice **shallot**. Peel and finely chop **garlic**. Zest and quarter **lemon**. Pick **parsley leaves** from stems; finely chop leaves.

2.



Place **zucchini** in the center of a clean kitchen towel. Gather into a tight bundle and squeeze over the sink to remove as much liquid as possible. (Alternatively, place zucchini in a fine-mesh sieve and press down with a spatula.)

3.



Heat **2 TBSP olive oil** (**4 TBSP for 4 servings**) in a large pan over medium heat. Add **zucchini, shallot, garlic**, and **½ tsp salt** (**1 tsp for 4**). If you like things spicy, add a **pinch of chili flakes** from your pantry if desired. Cook, stirring occasionally, until zucchini is caramelized and mixture is jammy and thickened, 15–18 minutes. (If zucchini begins to brown too quickly, simply add a splash or two of water.)

4.



Once water is boiling, add **pasta** to pot. Cook, stirring occasionally, until al dente, 9–11 minutes. Reserve **1 cup pasta cooking water** (**2 cups for 4 servings**), then drain.

While pasta cooks, rinse **shrimp** under cold water, then pat dry with paper towels. Season all over with **salt and pepper**. Heat a **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, 3–5 minutes.

5.



Add **cream cheese, stock concentrate, half the Italian Seasoning** (**all for 4 servings**), **½ cup reserved pasta cooking water**, a **big squeeze of lemon juice**, and a **pinch of lemon zest** to pan with **zucchini**; whisk to combine. Bring to a simmer, stirring, until smooth, 1–2 minutes. Turn off heat.

6.



Add **drained pasta, half the Parmesan, half the parsley**, and **2 TBSP butter** to pan. Season with **salt and pepper**. Stir in **remaining lemon zest** if desired. (If mixture doesn't fit in your pan, transfer everything to empty pasta pot.) If needed, add more **reserved pasta cooking water** a splash at a time until pasta is coated in a creamy sauce. Divide between bowls; top with remaining Parmesan and parsley. Sprinkle with more **chili flakes** from your pantry if desired. Serve with **remaining lemon wedges** on the side.

Stir in **cooked shrimp** along with **drained pasta**.

*Shrimp is fully cooked when internal temperature reaches 145 degrees.*

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