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## ZESTY SHRIMP LINGUINE

with Creamy Tomato Sauce

**WHAT WE SEND** (2 servings | 4 servings)  
\* Keep refrigerated

PREP IN **5 MIN**    READY IN **30 MIN**

- |   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|
|  |  |  |  |  |  |  |
| <b>Shrimp*</b><br>(1   2)<br><i>Contains: Shellfish</i>                             | <b>Lemon*</b><br>(1   1)  | <b>Garlic</b><br>(4 Cloves   8 Cloves)  | <b>Roma Tomatoes*</b><br>(2   4)  | <b>Linguine Pasta</b><br>(1   2)<br><i>Contains: Wheat</i>                            | <b>Cream Cheese*</b><br>(1   2)<br><i>Contains: Milk</i>                              | <b>Shredded Parmesan*</b><br>(1   2)<br><i>Contains: Milk</i>                         |

### WHAT YOU'LL NEED

- |   |                                       |
|---|---------------------------------------|
| <b>Kosher Salt</b><br><b>Black Pepper</b>                   | <b>Sugar</b><br>(¼ tsp   ½ tsp)       |
| <b>Butter</b><br>(2 TBSP   4 TBSP)<br><i>Contains: Milk</i> | <b>Olive Oil</b><br>(1 TBSP   2 TBSP) |

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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 other ingredient. The water should taste about as salty as the ocean!

1.



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**.

2.



Place **shrimp** in a medium bowl; toss with **half the lemon zest**, **¼ of the garlic**, **¼ tsp sugar** (**½ tsp for 4 servings**), and a **large drizzle of olive oil**. Season with **salt and pepper**.

3.



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.

4.



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.

5.



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**.

6.



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.*

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