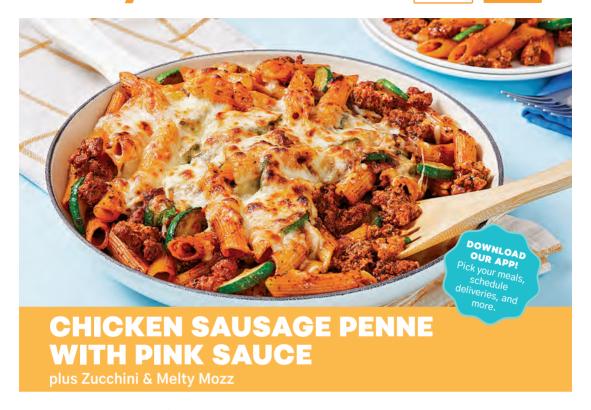
EveryPlate

PREP IN **10 MIN**

READY IN

35 MIN



WHAT WE SEND (2 servings | 4 servings)

★ Keep refrigerated



Chicken Sausage Mix *



Garlic (3 Cloves | 6 Cloves)



Penne Pasta (1 | 2)





Tomato Paste



Italian Seasoning



Cream Cheese*
(1 | 2)
Contains Milk



(1 | 2) Contains Milk

WHAT YOU'LL NEED

Butter

(1 TBSP | 2 TBSP) Contains Milk Vegetable Oil

(2 tsp | 4 tsp)

SHARE THE LOVE!

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

EveryPlate.com/referral



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.

Chicken Sausage is fully cooked when internal temperature reaches 165 degrees.

WK12 NJ-86