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LEMONY ASPARAGUS & TOMATO LINGUINE

with Tuscan Herb Cream Sauce & Parmesan

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Asparagus*
(1 | 2)



Linguine Pasta
(1 | 2)
Contains: Wheat



Lemon*
(1 | 2)



Cream Cheese*
(1 | 2)
Contains: Milk



Shredded Parmesan*
(1 | 2)
Contains: Milk



Roma Tomatoes*
(2 | 4)



Tuscan Heat Spice
(1 | 2)



Garlic
(3 Cloves | 6 Cloves)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

Olive Oil
(1 tsp | 2 tsp)

CUSTOMPLATE

This dish is eligible for CustomPlate!
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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. 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.

HAVE A CUSTOMPLATE?

Did you add **chicken breast strips** here? In step 1, pat chicken dry with paper towels. At the end of step 3, heat another **drizzle of olive oil** in same pan over medium-high heat. Add chicken; season with **half the Tuscan Heat Spice** (you'll use the rest in step 4), **salt**, and **pepper**. Cook, stirring, until cooked through, 4–6 minutes. Turn off heat; remove from pan. Wipe out pan. Toss chicken into **pasta** in step 5.

1.



Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Trim and discard bottom inch from **asparagus**; cut crosswise into 1-inch pieces. Peel and thinly slice **garlic**. Finely chop **tomatoes**. Zest and quarter **lemon**.

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.



Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **asparagus** and season with **salt** and **pepper**. Cook, stirring, until browned and tender, 4–6 minutes. Transfer to a plate and set aside. Remove pan from heat and let cool slightly.

4.



Once pan has cooled slightly, add **2 TBSP butter** (**4 TBSP for 4 servings**) and **garlic** to same pan; return to medium-high heat. Cook, stirring, until butter has melted and garlic is fragrant, 1 minute. Add **tomatoes**, **half the Tuscan Heat Spice**, **salt**, and **pepper**. Cook, stirring, until slightly softened, 2–3 minutes.

5.



Whisk **cream cheese**, **¼ cup reserved pasta cooking water** (**½ cup for 4 servings**), and **half the Parmesan** (**save the rest for serving**) into pan with **tomato mixture** until cheese melts. Bring to a simmer, then stir in **pasta**, **asparagus**, **lemon zest**, and a squeeze of **lemon juice**. If needed, add more pasta cooking water a splash at a time until everything is coated in a creamy sauce. Season with **salt** and **pepper**.

6.



Divide **pasta** between bowls and top with **remaining Parmesan**. Serve with **remaining lemon wedges** on the side.

Chicken is fully cooked when internal temperature reaches 165 degrees.

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