



## CHEESY CHORIZO PASTA

with a Garlic Butter Panko Topping

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

\* Keep refrigerated



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



**Scallions\***  
(1 | 2)



**Dried Chorizo**  
(1 | 2)  
*Contains: Milk*



**Panko Breadcrumbs**  
(1 | 2)  
*Contains: Wheat*



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



**Reduced-Fat Milk**  
(1 | 2)  
*Contains: Milk*



**Shredded Mexican Cheese Blend\***  
(1 | 2)  
*Contains: Milk*



**Shredded Pepper Jack\***  
(1 | 2)  
*Contains: Milk*

### WHAT YOU'LL NEED

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

**Butter**  
(2 TBSP | 4 TBSP)  
*Contains: Milk*

**Flour**  
(1 TBSP | 2 TBSP)  
*Contains: Wheat*

**Cooking Oil**  
(1 tsp | 2 tsp)

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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.

1.



Bring a large pot of **salted water** to a boil. **Wash and dry produce.** Peel and finely chop **garlic**. Trim and thinly slice **scallions**. Halve **chorizo** lengthwise; thinly slice crosswise into ¼-inch-thick half-moons.

2.



Melt **1 TBSP butter** in a medium pan over medium heat (**use 2 TBSP butter and a large pan for 4 servings**). Add **panko** and **half the garlic**; season with **salt** and **pepper**. Toast, stirring frequently, until panko is lightly browned, 1–2 minutes. Turn off heat; transfer to a small bowl. Wipe out pan.

3.



Heat a **drizzle of oil** in same pan over medium-high heat. Add **chorizo**; cook, stirring occasionally, until browned and lightly crisp, 3–4 minutes. Using a slotted spoon, transfer chorizo to a paper-towel-lined plate, reserving any **fat** in pan. Turn off heat.

4.



Once water is boiling, add **pasta** to pot. Cook, stirring occasionally, until al dente, 7–9 minutes. Reserve **½ cup pasta cooking water**, then drain.

5.



Melt **1 TBSP butter** (**2 TBSP for 4 servings**) in pan with **reserved fat** over medium heat. Add **remaining garlic**; cook until fragrant, 30 seconds. Whisk in **1 TBSP flour** (**2 TBSP for 4**) until lightly browned, 1–2 minutes. Slowly stir in **milk** and bring to a simmer. Cook, whisking, until thickened, 2–3 minutes. Remove pan from heat; whisk in **Mexican cheese** and **pepper jack** until melted. Season generously with **salt** (**we used ½ tsp**) and **pepper**.

6.



Stir **drained pasta** and **chorizo** into pan with **cheese sauce**. If needed, stir in **splashes of reserved pasta cooking water** until everything is coated in a creamy sauce. Season with **salt** and **pepper** to taste. Top with **garlic butter panko** and **scallions**. (**If you like things spicy, drizzle with your favorite hot sauce to taste.**)